



ROSE ASTRAL - MÉTHODE TRADITIONNELLE - AUSSI APPELÉE MÉTHODE CHAMPENOISE



Our « Méthode Traditionnelle », also called Méthode Champenoise will satisfy all your festive moments ! Its pale pink color offers an abundant release of carbonic bubbles. The nose is fruity and evokes scents of fresh red fruits. The attack in mouth gives a beautiful aromatic freshness with a final on the greediness.

APPELLATION

Quality sparkling wine

COLOUR

Pale pink with fine bubbles

GRAPE VARIETY

Folle Blanche, Chardonnay, Melon de Bourgogne

TERROIR

Clay-siliceous soils. Gneiss.

PRODUCTION

Short pruning (« Guyot Simple »).

In conversion to organic farming.

Ploughed soils (spring plough with discs and blades).

No synthetic products are used in the vineyards.

WINEMAKING METHODS

Pneumatic pressing. Cold racking of the must. « Méthode traditionnelle » elaborated in Saumur, aged on laths for 18 months. Dosage elaborated by us.

ALCOHOL PER VOLUME

12% vol.

TASTING

Tasting temperature : 8-10°C.

PAIRING SUGGESTIONS

As an aperitif or perfect with a dessert : strawberry charlotte or a red fruits salad.

PACKAGING

Box of 6 bottles

DOMAINE MÉNARD-GABORIT - *Vignerons Indépendants* -

34 la Minière, 44690 Monnières, FRANCE | Tél : +33 (0)2 40 54 61 06 | contact@domainemenardgaborit.com | www.domainemenardgaborit.com

