

Le Crémant De Gabriel - Brut Rosé

.Vincent BOUSSEAU

The country where you would like to live in?
South Africa

What do you like about wine?
Diversity

What is your motto?
Alone I go faster, together we go further

The quality you most appreciate in friends?



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CRÉMANT DE BORDEAUX

Village: Prignac-et-Marcamps, Saint-Laurent d'Arce

Terroir: Clay-limestone soils for Cabernet Francs and sandy-silt soils for Cabernet Sauvignons.

Winemaking and ageing: Traditional method: hand harvesting, direct cold pressing. Fermentation at 14°C. Aged on lees in tanks. Second fermentation in bottles. Sparkling process and aging on laths for 10 months in underground cellars

Blend: 50% Cabernet Franc, 50% Cabernet Sauvignon

Tasting comments: The pale pink robe with orange reflections is accompanied by fine bubbles. The nose offers a blend of floral notes and small red fruits. The lively palate, with its fruity aroma, showcases beautiful freshness.

Food and wine pairings: Goat cheese and fig puff pastries, Agen prunes wrapped in bacon

