

# Château de Rouanne - "Effervescent rosé" - rosé - 2021

"Brut Nature' sparkling wine with no dosage.

Pliocene limestone sand.

Average vine age 30, farmed organically.

Slow pressing: we only incorporate first-press wines in the base wine.

Fermentation and ageing on the lees.

Bluish-pink hue.

Cherry pit, thyme, raspberry and flint.

On the palate: vertical freshness underscored by fine creamy bubbles.

Bottle fermentation in March 2023.

Bottled in August 2023.

Our foray into the world of sparkling wines is an absolutely fascinating initiation. It is an extraordinary hotbed of innovation, creativity and learning.

Exploration of the realms of quality is very different to what we are familiar with for white and red wines. For our third vintage, we have made greater progress still on the quality of pressing regimes, study of the aromatic

spectrum and bottle fermentation and the autolysis process that ensues.

We have therefore developed our own method, with our own little secrets.

We will definitely be extending our maturation time again after bottle fermentation – this is a truly magical moment when the aromatic profile of the wine undergoes noteworthy changes towards refinement and a creamier texture."