

AVENUE
TERROIR

LOUIS VALLON

CREMANT DE BORDEAUX ROSE



Editor's Choice

The taste of Champagne at an everyday price !

WINEMAKING

The first step is the press; soft and pneumatic presses are used. The juice from the press, 100 liters for 150 kg maximum, are separated into Goutte and Rebêche wines. Only Goutte wine is concerned for Crémant.

The second step is settling, vatting refrigerated for decanting for 48 hours minimum. The clear juice is kept for Crémant.

The third step: the clear juice is fermented in regulated stainless steel vats. Fermentation takes place for good aroma retention around 16 °C/60°F.

As soon as the fermentation is completed, the wines are racked and filtered. At this stage, it is wine, called Vin de Base.

TASTING NOTES

Elegant salmon-pink light color. The bubbles are very fine and elegant. Delightful aromas with notes of red fruit (raspberry, strawberry, sherry) and a fresh hint of menthol. The attack is refreshing, with a well-balanced mousse. Flavors carry forward from the bouquet, with persistent strawberry and a hint of vanilla on the finish.

FERMENTATION & AGING

According to the Champagne method launched by Dom Perignon several centuries ago, the idea is to provoke a second fermentation in the bottle in order

to obtain prestigious bubbles. Each bottle are filled with the Vin de Base, sugar, and live yeast. These bottles are stored on their side horizontally. During 12 months in the cellar before disgorging.

FOOD PAIRING

Will pair all your dessert dishes such as Apple pie, Brownies, Banana Bread, Carrot Cake, cheese cake.... Also perfect as an aperitif.

GRAPE VARIETIES

Merlot & Cabernet-Franc

Scan & watch
our virtual tasting!

