



# Domaine du Bourrian

Côtes de Provence



## Rosé Brut 2022

Méthode Traditionnelle

GRAPE VARIETY	Merlot, Tibouren
SOIL	Sandy with some clay
YIELD	40 hl/ha
HARVEST	Overnight harvest with machine, onboard sorting. Sorting upon arrival in the cellar.
VINIFICATION	First fermentation in vats at low temperature, then second fermentation in bottles using the "Méthode Traditionnelle".
AGING PERIOD	9 months, as recommended by the traditional method.
TASTING NOTES	Bright, clean apricot colour with salmon highlights. Fresh and very expressive on the nose, its ageing on the lees gives it several aromatic layers: apricot jam, brioche, vine peach and melon. Harmonious on the palate, its sweetness and acidity are in perfect balance, and its fine, elegant bubbles give it a creamy texture.
FOOD PAIRING	Armorican-style monkfish tail. Seared fresh foie gras with mango chutney.
ALCOHOL DEGREE	13%

