



N°69

- Flamboyant
- Vibrant
- Sensual

Grape Variety:

Pinot Noir

Region:

Burgundy, France

Winemaking Notes:

This rosé is made in the saignée method by carrying out a short maceration of Pinot Noir from Burgundy's côtes.

Tasting Notes:

N°69 is a seductively light and refreshing rosé. Vibrant aromas of raspberry and red currant evolve into aromatic jammy notes. This wine is tender in the mouth with crisp flavors.

Technical Notes:

Alcohol: 12% vol.

Residual Sugar: 12 g/l.

Acidity: 4.10 g/l.

Serving Temperature:

Between 40° F and 45° F