



CHARLES DE FÈRE

Réserve Rosé Dry



Grape Varieties:

Gamay, Cinsault, Cabernet and Bobal.

The proportion used of each grape variety necessarily changes each year to maintain the House style.

Winemaking:

Traditional method. Aged for 9 months.

Tasting notes:

This lovely salmon pink wine with fine bubbles has an expressive and fruity nose with red fruit aromas.

Very soft to the taste with unctuous fruitiness. This wine finishes with a touch of sweetness.

Analysis:

Alcohol 12% vol.

Residual sugar: 20g/L.

Serving temperature:

Between 6° and 8°C.

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