



Le Grand Cros

La Rivale

Mousseux

2016



Presentation

This recent competition to the very popular « La Maîtresse », seduces thanks to its fresh and delicate qualities. Charmat method sparkling rosé grown in Provence

Climat

Thanks to our altitude and the microclimate of our estate, we enjoy relatively fresh temperatures for Provence which allow us to obtain the natural acidity necessary for the manufacture of sparkling wine.

Grape Varieties

Mourvèdre et Cinsault.

Harvest

Hand Harvest

Vinification

Each plot is vinified separately. The clusters are pressed quickly with a separation of the seeds and the presses. Decantation by intense cold. Control of fermentation temperatures. After fermentation and stabilization, foam in stainless steel tank.

Tasting notes

Lychee dress, limpid with beautiful shiny shades. The nose is discreet, on notes of strawberry, fresh almonds and white flowers. The mouth is fresh and fruity, the bubbles fine, the finish pleasant and refreshing.