

Euphorie's Vintage

Traditional Method, Extra Dry Rosé

Dark grapes

- Gamay 40%, Cabernet Franc 20%, Pineau d'Aunis 20%, Grolleau 20%

Harvesting Machine / Hand picking

- It can divide the crop according to parcels maturity and the weather.

Wine-making process

- After a 1st and a 2nd alcoholic fermentation in our inox vats. The disgorging takes place at Soret's House in Montlouis then we add our rosé for the dosage

Aging

- Between 12 and 15 months then aging on laths between 12 and 36 months. A professional is in charge of the bottling.



Tasting

- Fruity nose on white fruits. Thin and persistent bubbles. For the mouth, a vinous taste side which brings lightness.

Wine and Food pairing

- On every occasion, perfect for an appetizer (Extra Dry), wine easily digested. Ex: with oysters.

Consumption advice

- To serve between 4° and 6°C.
- Aging potential : 1 to 3 years.

