

Vin Mousseux Demi-Sec Rouge Habit Pourpre



LOCATION : Saumur region.

WINEMAKING : Traditional alcoholic fermentation followed by a short malolactic fermentation. Second fermentation in the bottle according to the traditional method.

AGEING : Aged on laths for over 9 months.

VARIETALS : Cabernet franc 100%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (6-8°C).

FOOD PAIRINGS : This wine will accompany aperitifs, chocolate desserts, red fruit desserts (strawberries in wine, red fruit sorbets), redcurrant meringue tarts or crumbles.



Beautiful ruby colour.



Nose combining spicy notes and red fruit aromas.



Ample and fresh attack, well-balanced and fruity mouth. Fresh finish with mentholated notes.

www.lesvignoblesedonis.com