Le Grand Courtâge

Brut Rosé

Created by Tawnya Falkner, an American woman who moved to Burgundy, France, our sparkling wines embody the French spirit of Joie de Vivre (joy of life), and offer a reason to celebrate every day.

Varietals:

Chardonnay, Ugni Blanc, Gamay

Tasting Notes:

Bright aromas of fresh strawberry and raspberry combine with notes of lilac and violet. A delicate balance of dryness and acidity lingers with flavors of wild berries and pomegranate alongside soft floral notes. Crisp, light, refreshing with delicate bubbles.

Vineyards:

Vin Mousseux sourced from notable terroirs such as Region:

Burgundy, Languedoc and Beaujolais

Nuits-Saint-Georges, France Produced:

Winemaking:

Steel tank at 51° F Fermentation:

Food Pairing: This Brut Rosé complements a range of foods, from

savory to sweet. Pair with spicy Asian dishes, risotto, BBQ, beef, lamb, duck, chicken, prosciutto, pizza, soft cheese (like brie or goat), cheesecake, crème

brûlée, strawberry shortcake or berry pie.

Mix with fresh pink grapefruit juice for a refreshing **Cocktail Pairing:**

brunch beverage, or add a float to virtually any

cocktail for a nice textural element and

effervescence.

Technical Data:

Alcohol: 11.5% 3.25 pH:

Residual Sugar: 12.0 grams/liter Acidity: 3.7 grams/liter



