

— La Compagnie des Grands Terroirs —

# CHÂTEAU DE MINIERE - BULLES DE MINIERE ROSÉ

VIN MOUSSEUX



Sparkling wine

Surface Area :

29 ha

Terroir :

Sandy clay

Vineyard :

Organic certified farming of 40-50 years old vines on a south, south west exposure. Single guyot pruning. De-budding, manual green harvesting and deleafing and complete grassing

Assemblage :

100% cabernet franc

Winemaking process :

Organic production. Pressing and setting. Fermentation in regulated vats. Cold stepping of fermentation

Ageing :

24 months on racks, following the traditional champagne method, soaking and mixing with the property own juice

Tasting :

Aroma of acidic red currants and William pears. A balanced steady flavor

Wine Consultant : *Derenoncourt Consultant since 2015*