

Crémant de Bordeaux Prestige

Crémant de Bordeaux rosé

*The color is bright, orange-red. To the nose, notes of blackcurrant melt with candied fruits.
The structure on the palate is particularly pleasant with fruit and freshness.*

Long and fruity finish

To serve in between 5 and 8 degrees in an ice bucket

HISTORY AND GEOGRAPHICAL LOCATION: The Haux site located in the heart of the Entre Deux Mers has been sheltering since its origin underground caves which stretch over 3 hectares. These old quarries were dug in in the 16th-century calcareous rocks so as to extract the stones aimed for construction.

SOIL: Clayey-chalky and clayey-gravelly

GRAPE VARIETALS: 100 % Cabernet Sauvignon

VINIFICATION: Traditional vinification. Pressing of the entire berries (not to spoil the skin); first fermentation in thermoregulated stainless steel vats, racking and second fermentation in bottles with addition of the « extraction liquor ».

AGEING: Ageing on laths, in the dark at a constant temperature of 12°C during 12 months.

