

FAT *bastard*TM
Made in France

Sparkling
Rosé



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APPELLATION : Sparkling wine - BRUT

WINEMAKING : This sparkling wine is elaborated according to the «Méthode Charmat», consisting in a second fermentation process before the bottling. Sugar and yeast are added to the base wine, which is kept at a temperature of 20°C. This second fermentation takes place in a pressure-resistant steel tank during 10 days. Once it is completed, the sparkling wine is chilled to -2°C in order to stabilise it and reduce its effervescence. It is filtered at low temperature and then bottled with a counter-pressure filler.

To craft our FAT bastard Sparkling wine «Rosé», we source the best base wines among different grape varieties. This selection is made according to the vintage characteristics to obtain the desired style. The grape varieties used in variable proportions are Gamay noir à jus blanc, Grenache, Pinot, Airen and Ugni Blanc grapes.

COLOUR

Pale pink colour

BOUQUET

Fresh with aromas of ripe red fruits.

TASTING NOTES

Fruity, seductive with fine bubbles and a delicate balance between sweetness and freshness.

FOOD PAIRINGS

Great match with salmon tartar, chicken with tarragon, strawberry soup.

Enjoy it now, between 6 and 8°C.

