

CRÉMANT de BORDEAUX Milady Rosé

Country:	France
Region:	Bordeaux
Appellation:	Crémant de Bordeaux
Grapes:	100 % Cabernet sauvignon
Alcohol degree:	12 %
Serve at:	5 à 8°C
Serve with:	aperitif, red meat and a large variety of desserts
Description:	<p>This Crémant de Bordeaux rosé Milady is made out of the cabernet sauvignon grape, which is typical for the Bordeaux area. It delivers us a high quality sparkling wine, made by the traditional method. The rosy colour is quite intense and on the palate, you will experience a lot of freshness and a nice variety of fruit aromas. After the addition of the « liqueur de tirage », the Cremant stays in lime caves for at least 12 months at a constant temperature of 13° C. Since 2 generations, the company of JEAN LOUIS BALLARIN is situated in Haux, in the appellation of Entre-Deux-Mers at 30 km south of Bourdeaux. During the maturation period, the bottles are stored in lime caves, which were formed by the Garonne river, a long time ago. In these caves, there is a constant temperature of 13° C, ideal for the process of forming bubbles and the maturation.</p>

