



BARON MAXIME



BRUT ROSÉ RÉSERVE

Méthode Traditionnelle

TERROIR & ESTATE

Experiencing a continental climate, this rosé benefits from a cold and humid winter and a hot and dry summer, giving it a superb complexity.

GRAPE VARIETIES

Gamay	35%
Cinsault	30%
Cabernet	25%
Sciacarellu	10%

WINEMAKING

Natural second fermentation in the bottle obtained by the “**Méthode Traditionnelle**” technique.

This Rosé is the product of a rigorous selection of the cuvees that will make the “champagnisation”.

It has been aged for a minimum of 12 months, giving to the wine its fruitiness and complexity.

TASTING NOTES

Its bubbles are very fine thus perfect for special occasions, you can enjoy it cool at 6° to 9°C (42°F-48°F) as a perfect pairing to fresh fruit desserts.

Maximal cellaring is one year to keep all complexity and seduction of the wine.

