TECHNICAL FILE

POULET & FILS
VIGNERONS DEPUIS 4 GÉNÉRATIONS

PETILLANT NATUREL
"DIVINE ROSEE"
V.S.I.G
Sparkling Rosé / Sweet
No Vintage

Winery:

A 24 ha family owned winery situated in the Rhône valley, with a sustainable approach.
25 year old vines in average planted on chalky-clay slopes and shaly marls.
5,400 vines/ha - Guyot pruning - 45 hl/ha

Grape varieties:

Muscat Blanc à petits grains 85%
Clairette Blanche 10%
Gamay 5%
Mainly mechanical harvest

Vinification:

~ Méthode Ancestrale ~

Elaborated from a selection of south-west oriented terroirs of white marls, to foster its vivacity rather than its muscat flavours.
The Gamay undergoes a one week cold maceration during which occurs the pressing. The slow fermentation of all the juices is activated by indigenous yeast kept under temperature control.
A second fermentation in the bottle is enhanced by the grapes' residual sugars, with no adding of a tirage liqueur.
After four months in the bottle the sediment is taken out.

Alcohol content:	7 to 8° depending on the vintage.
Residual sugar:	55 to 60 g/l
Keeping:	Drink young.
Conditioning:	6 or 12 X 75cl bottles cases
Conservation:	Bottles to be laid flat, away from light and heat.

Drinking tips:

Medium salmon Rosé, sweet and naturally sparkling.
Floral, jammy strawberries and wild peaches aromas with a long finish.
Serve cold (8°C), share with friends as a pre-dinner drink or paired with such desserts as a strawberry tart or a fruit salad.