

CHÂTEAU DE L'AUBRADE

CREMANT BORDEAUX ROSE AOC

«Issue from Merlot and Cabernet Franc grapes, this cremant bordeaux rose is made using the traditional method.

This cremant bordeaux reveals pink color, fine, well-ordered bubbles.

The nose revealing subtle aromas of red fruits, Fresh round and balanced. This cremant bordeaux has all elegant necessary to accompany your celebrations and exceptional moments»

Technical Informations

Grapes : Merlot and Cabernet Franc

Degree of Alcohol : 12%

Average age of vines : 25 years

Soil : Clay-limestone

Accompaniment : Aperitif, risotto, pizza, dessert

Serving temperature : 7-10°C

