

Elegance

L'élégante Rosé

Villemaine
Domaine

Traditional method sparkling AOC Touraine

100 % Pineau-Aunis

Organically grown, Certified HVE

Winemaking

Pressing with a pneumatic press, alcoholic fermentation at 16°C. Once fermented, the wine undergoes the traditional method process.

Secondary fermentation takes place in the bottle, with ageing on lees for a minimum of nine months. The wine is finally disgorged and topped up with a liqueur expedition.

Tasting

Salmon-pink coloured wine, glimmering with fine bubbles. Nose with aromas of white fruits and wilted rose. Elegant and refined on the palate.

