



# L'INSTANT ROSE

# Clément & Florian Berthier

Nice candy coloured, this rose Pinot Noir has an elegant nose with typical aromas of red fruits.

On the palate the wine shows both the suppleness and refreshing acidity of the Pinot Noir.

# Our Grape Varietals:

100% Pinot noir.

#### Our Terroir:

100% Clay-limestone.

### Our Winemaking:

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours.

The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

The wine is aged on fine lees for 4 month.

#### Our Foodpairing:

Light and easy drinking. Enjoy it as an aperitif, with white meat, salads and fishes or simply with friends.

## Tasting:

8 - 10 °C, keep between 2 and 3 years.

