



L'INSTANT ROSÉ

Elegance, Freshness, Fruity



TERROIR

Clay-limestone.

GRAPE VARIETALS

Pinot noir.

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.

FOODPAIRING

As an aperitif or with a summer dish.

TASTING

8-10°, keep between 2 and 3 years.

« Our rosé L'Instant presents a beautiful candy color with elegant red fruit aromas on the nose. In the mouth, the pinot noir offers an elegant finish with a nice balance.