

NOTE D'AGOSTO

Rosé Champagne Method

Vineyards:

"Note d'Agosto" is produced by the of the same name vineyards. It's located on the hills exposed to the sun at an altitude that goes from 250 to 300 metres on the level of the sea.

Wine-making:

It's produced only in the good wine years.

The grapes are picked in boxes of 18 kg and only the first squeezing out is kept (40% of the initial grape).

A short maceration is made (3/4 hours) on the peels to get the typical rosè colour. The wine remains on the subtle dregs until the moment of the forced draft, where the "forced draft syrup" is added. Then, it's bottled, plugged with the crown cork and laid down in pile for the foam hold.

Ripening:

The bottles piled up remain at least 48 months in contact with the yeasts before the "remouage", to arrive in the future to 60 months. Then, the bottles are opened out and dosed with the same wine.

Sensorial characteristics:

It's rosè and strong to the sense of smell with a soft fruits, balsamic herbs and star currant's scent. In the mouth it's balanced and with a good sourness and persistence.

Food-matching:

All meal wine.

Service temperature: 6°-8°

Grapes: black pinot 100% Upbringing: guyot Production:

7000 kg/ha

Installation density: 5000 logs/ha

Plot: clay with an high limestone contents

Alcoholic contents: 12,5% vol.

Full-scale sourness: 7 g/l

Remaining sugars: 5 g/l

Full-scale SO₂: 75 mg/l

Ageing: at least 48 months on the yeasts and 6 months in bottles after the opening out.

