



LES FIOLES ROSÉES - MAISON HUGUENOT TASSIN

An excellent aperitif but will equally flourish alongside a meal.

Territory:

This maceration rosé boasts a unique personality thanks to its production from a single plot, vintage, and top-quality practices.

The vineyards in the Côte des Bar region are characterized by clay and limestone soils.

Winemaking:

The wine is vinified using the traditional saignée method, which involves a short maceration (2-3 days) of the must in contact with the skins. It is a single-vintage cuvée, with its aromatic profile and colour reflecting the specific characteristics of the harvest year. The composition is 95% Pinot Noir and 5% Chardonnay, and it undergoes malolactic fermentation and vat vinification. The wine is aged 24 to 36 months with a dosage of 6 g/l for the brut style.

Tasting Notes:

The rosé is raspberry pink in colour and relatively fluid and satiny, featuring fine bubbles and a delicate collar. It starts with a frank and clean profile characterized by creamy effervescence. The palate offers pulpy and crisp fruit, underpinned by clay-marl minerality, adding texture and depth. The finish is slender, highlighted by taut raspberry acidity that enhances the fresh and vibrant fruity notes.



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Style	Light and Fruity Rosè
Producer	Maison Huguenot Tassin
Category	Sparkling
Country	France
Region	Champagne, Côte des Bar
Grape Variety	Chardonnay, Pinot Nero / Pinot Noir
Vintage	2015
Barrel	24 Months, 36 Months
Alcohol Content	12%
Organic & Biodynamic	Sustainable Quality, Yes
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Crudites, Mushrooms, Risotto, Seafood, Veal, Vegetable Dishes, Oysters, Raw Seafood