

# Rosé érable & framboise 2019 *Fraîcheur*

## Sommelier Nordiq's note

A remarkably charming and festive product whose aromas of caramelized red fruit plunge us into full summer. Domaine Labranche Rosé érable & framboise *Fraîcheur* is the perfect companion for a picnic with friends. In your basket, bring homemade sandwiches with turkey, arugula, goat cheese and dried cranberries. For dessert, share a strawberry rhubarb pie or oatmeal cookies with raspberries and white chocolate chips.



Fermentation in stainless steel tanks



Maceration of maple syrup and raspberries



Pale pink color with salmon shades



Irresistible nose reminiscent of caramel apple or even cotton candy



Palate dominated by raspberry aromas, frank acidity and slight bitterness that soften the touch of maple on the finish



Pairs with white meat marinated in maple or a slightly sweet and bitter dessert



Serve chilled between 6 and 8 °C



12 % alc./vol.



Medium-dry 10 g/l



Drink now or over the next year. Once opened, the bottle will keep fresh for 1 week with an airtight cap

- **Classique** -