

Mousseux rosé érable & framboise 2019 *Traditionnel*

Sommelier Nordiq's note

Do you want to impress the gallery with a festive and original product? The Domaine Labranche Mousseux rosé érable & framboise *Traditionnel* always seduces with its irresistible color, its delicate aromas dominated by raspberry and rose water, not to mention the touch of maple on the finish. Ideal for an aperitif, and for a successful pairing, serve it with a maple-smoked salmon or a raspberry pie.



Raspberry and maple syrup maceration and aging for 3 months in stainless steel vats, followed by 9 months on lees



Maceration of maple syrup and raspberries



Beautiful salmon color with fire orange highlights



Delicate nose of raspberry, maple water, rose petal and watermelon



Fine bubbles, raspberry explosion at the start of the mouth and a charming maple water finish



To be enjoyed as an aperitif or with raspberries and whipped cream



Serve cold between 4 and 6 °C



12,5 % alc./vol.



Extra-brut 4 g/l



Drink now or 3 years from now. Once opened, the bottle will keep fresh for 1 week with a sparkling wine stopper

- Édition Limitée -