

Vin rosé 2019 Cuvée Frontenac *Fraîcheur*



Sommelier Nordiq's note

An exceptional rosé bursting with red fruit from Quebec! With its balanced acidity and light tannins that are nevertheless very present, Domaine Labranche Vin rosé Cuvée Frontenac *Fraîcheur* will better reveal itself paired with food. To be served with homemade chicken nachos, flatbread pizzas with goat cheese and sun-dried tomatoes or creamy salmon pasta.



Aged 6 months in stainless steel vats on lees



Blend of Frontenac blanc, Frontenac gris & Frontenac noir



Pale salmon colour



Generous aromas of strawberry, raspberry, cranberry and watermelon, as well as a hint of dried flower



Medium-bodied wine, light and persistent tannin and well-balanced acidity



Serve as an aperitif or with a homemade nachos with chicken



Serve between 8 and 10 °C



11,5 % alc./vol.



Dry < 1g/l



Drink now or 3 years from now. Once opened, the bottle will keep fresh for 1 week with an airtight cap



- **Édition Limitée** -