

Le Grand Courtâge

Brut Rosé

Premium Sparkling wine brand from France that embodies the French spirit of Joie de Vivre (joy of life), and offers a reason to celebrate every day.

Varietals:

Chardonnay, Ugni Blanc, Gamay

Tasting Notes:

Chardonnay provides a depth and structure, while the Ugni Blanc offers natural acidity and freshness. The light-bodied Gamay provides vibrant fruit expressions and a smooth texture.

Vineyards:

Region: Vin Mousseux sourced from notable terroirs such as Burgundy, Languedoc and Beaujolais
Produced: Nuits-Saint-Georges, France

Winemaking:

Fermentation: Temperature-controlled natural fermentation in vat. 3 months' ageing on lees with daily stirring. Steel tank at 51° F.

Food Pairing:

This Brut Rosé complements a range of foods, from savory to sweet. Pair with spicy Asian dishes, risotto, BBQ, beef, lamb, duck, chicken, prosciutto, pizza, soft cheese (like brie or goat), cheesecake, crème brûlée, strawberry shortcake or berry pie.

Cocktail Pairing:

Mix with fresh pink grapefruit juice for a refreshing brunch beverage, or add a float to virtually any cocktail for a nice textural element and effervescence.

Technical Data:

Alcohol: 11.5%
pH: 3.25
Residual Sugar: 12.0 grams/liter
Acidity: 3.7 grams/liter



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