

DOMAINE  
du  
CHAMP DE LA CROIX

# Gourmandise

**Rosé Pétillant**  
(8 %Vol)



**Grape variety :** Gamay



**Viticulture :** Clay-limestone soil, young plots located in the plain.



**Winemaking :** Manual harvest. Direct pressing followed by alcoholic fermentation in vats then bottled for foaming. Storage on laths.



**Winetasting :** Pale pink color with fine bubbles. Fruity nose, fresh red fruit. Light and lively on the palate with fine bubbles. The aromas of fresh red fruits also stand out, especially the raspberry. A slight sweetness brings a nice roundness to this sparkling rosé.



**Food and wine :** Fruit salad, Ice cream, Sweet pancakes.

**Aging capacity :** 1 to 2 years.

