



## BOUVET LADUBAY **Excellence Brut Rosé**

### *France / Loire Valley*

Bouvet Ladubay is one of France's greatest producers of méthode traditionnelle sparkling wine from the Loire Valley. The numerous castles that dot the Loire Valley are built using "tuffeau", a local chalky limestone. The Bouvet cellars are housed in ancient tuffeau quarries, creating the perfect environment for aging wine. Bouvet sources its fruit from more than 100 plots in the Loire Valley, obtaining the best quality each harvest through its long-standing relationships with winegrowers. The salmon pink color of this brut rosé is obtained from the red Cabernet Franc grapes with a quick maceration on the skins. Produced in the méthode traditionnelle, this sparkling rosé is aged in the bottle on the lees for 9 to 24 months.

### **TASTING NOTE**

Salmon pink in color with fine, pinpoint bubbles, this elegant sparkling rosé offers notes of brioche, strawberry, and raspberry.

### **TECHNICAL DATA**

GRAPES: Cabernet Franc (100%)

PH: 3.0

ACIDITY: 4.5 g/l

ABV: 12%

DOSAGE: 13 g/l

AGING: Aged on the lees for a minimum of 9 months

### **UNIQUE SELLING POINTS**

- Loire Valley sparkling rosé made from Cabernet Franc, a classic Loire Valley grape
- Made in the méthode traditionnelle
- Aged for a minimum of 9 months



For Bouvet Ladubay, the creation of sparkling wine is an art form that is complemented by the art exhibits hosted at the winery.