



## COLLECTION TRAMIER

L. TRAMIER & Fils  
Depuis 1842

LAURENT DUFOULEUR  
DOMAINE

Roncier

### ROSE RONCIER 'Bouquet de Roncier'



#### TERROIR

**Category** : Sparkling wine

**Colour** : Rosé

**Grape varieties** : Blend of red grape varieties whose proportion is variable.

**Geology** : Soils with varied composition (limestone, sand...)

#### KNOW-HOW

**Harvest** : Grapes are harvested at a lower maturity.

**Wine making** : After harvesting, grapes are directly pressed. Must is put into thermoregulated stainless steel vats, and alcoholic fermentation will last 10 days around. Then, effervescence will develop naturally, through a second fermentation, which will be stopped by cooling. Once fermentation is over, the sparkling wine is aged during several weeks before bottling.

#### TASTING AND PAIRING

**Tasting** : This rosé wine shows a beautiful salmon pink appearance, with fine delicate bubbles. The nose develops little red berries (redcurrants) and flowers' aromas (rose). On the palate, wine is fresh and round, with a lingering finish.

**Wine and food pairing** : Aperitif, cake with bacon cubes, ricotta cheese with mango, strawberry shortcake, chocolate cake.

**Service temperature** : Between 8 and 10°C

**Aging potential** : To be drunk young, or can be stored until 3 years in good storage conditions.

Photo bouteille non contractuelle

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