

# Perles Roses

Pinot Noir



## DATA SHEET

### COMPOSITION

Pinot Noir 100%

### PRODUCTION

The Pinot noir grapes are harvested at the beginning of August in boxes to minimise crushing. They are gently macerated in the cellar and fermented in stainless steel vats at low temperatures. After being drawn, second fermentation takes place in the typical «Método Charnpenoise» bottle and, following a minimum ageing of two years, is ready to be enjoyed.

### APPEARANCE

Pale pink with reflections of "onion skins". Its tiny rose pearls rise slowly to form the characteristic crown.

### NOSE

Very pleasant first impression, refined and persistent with notes of blending and ageing.

### PALATE

Pleasant on the palate, soft and creamy, with an elegant, long finish.

### FINISH

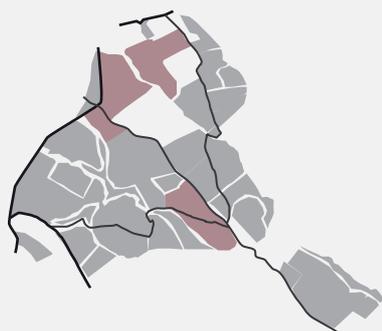
Well balanced, fine and with a long finish.

### PAIRING

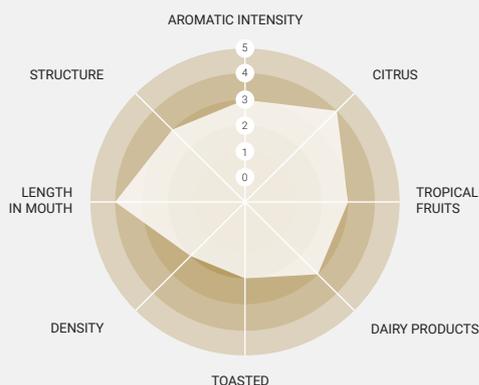
Ideal for any occasion, as an aperitif or accompaniment to all types of food, it has sufficient body to offset rich dishes.

## TASTING

## GEOGRAPHIC SITUATION



Pinot



## DATA SHEET

ALCOHOL	12.5% vol.
SUGAR	4 g/l
ATT (ACIDITY)	6.2 g/l
PH	3.3
SO <sub>2</sub> TOTAL	85 ppm

CAVAS PREMIUM



Odisca



Perles Roses



Perles Blancues



Perles d'Or