



FAMILLE
CHERMETTE



The originality of Beaujolais rosé makes of this cru, a great wine to wow your friends with. It is ideal for summer time, for lunches on terrace, grill and garden parties, to pair with exotic food. Its pale pink robe with fuchsia notes is a surprising reminder of pomegranate seeds!



VINES & TERROIRS :

Grape Variety : Gamay

Color : Rosé

Vintage : 2024

Age of vines : 30 years

Terroir : Siliceous clay

Type of culture : Sustainable agriculture with HVE3 Certification, pruning Guyot

Type of harvest : Manual harvest

Density feet/ha : 9 000

Surface : 1 Ha

Yield : 45 hL/Ha

Production : 6 000 bottles

% vol alcohol : 13 %



VINIFICATION & AGING :

Vinification : Direct pressing, slow alcoholic fermentation (3 weeks) at a low temperature 16°C in stainless steel tanks with indigenous yeasts

Aging : Stainless steel vats.

Cellaring : Enjoy it from now.



TASTING NOTES :

Eye : Pale pink robe with fuchsia notes.

Nose : Sweet scent of flowers and fruits.

Palate : Lively and round, wild strawberry notes, blackberry, sour cherry. Final palate with star anise or pomegranate seeds



MATCHING IT WITH FOOD :

Ideal for exotic food, Caribbean, Asian... Also pairs perfectly with desert, fruit sorbets. Recommended during warmest days of the year!

Serving temperature : 10 °C



www.chermette.fr

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SARL au capital de 37.500 €