



Created by Tawnya Falkner, an American woman who moved to Burgundy, France, our sparkling wines embody the French spirit of Joie de Vivre (joy of life), and offer a reason to celebrate every day.

BRUT ROSÉ

THE BLEND

Chardonnay provides a depth and structure, while the **Ugni Blanc** offers natural acidity and freshness. The light-bodied **Gamay** provides vibrant fruit expressions and a smooth texture.

APPELLATION

France: Le Grand Courtage offers a Vin Mousseux sourced from notable terroirs such as Burgundy, Languedoc and Beaujolais. Produced in Nuits-Saint-Georges.

TECHNICAL NOTES

Alcohol: 11.5%
Residual Sugar: 12 g/liter
Ferment: Steel Tank at 51° F
pH: 3.25
Acidity: 3.7 g/100mL

AROMAS

Bright aromas of fresh strawberry and raspberry combine with notes of lilac and violet.

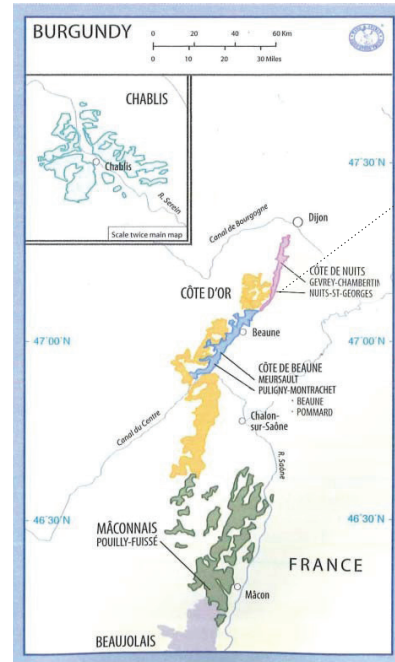
FLAVOR PROFILE

A delicate balance of dryness and acidity lingers with flavors of wild berries and pomegranate alongside soft floral notes. Crisp, light, refreshing with delicate bubbles.

CUISINE & COCKTAILS

This Brut Rosé complements a range of foods, from savory to sweet. Pair with spicy Asian dishes, risotto, BBQ, beef, lamb, duck, chicken, prosciutto, pizza, soft cheese (like brie or goat), cheesecake, crème brûlée, strawberry shortcake or berry pie.

Mix with fresh pink grapefruit juice for a refreshing brunch beverage, or add a float to virtually any cocktail for a nice textural element and effervescence.



Nuits-Saint-Georges

