BERNARD-MASSARD CUVÉE DE L'ECUSSON ROSÉ BRUT

”Berry”

Story The Luxembourgish Cuvée de l'Écusson Rosé is made exclusively from the Pinot Noir grape variety. After harvest, the grapes are immediately brought to the winery, where they are selected and gently crushed. The base wines then undergo fermentation, during which the skins are initially kept in contact with the juice, giving the wine its pink color. A blend (cuvée) is selected from the different base wines and bottled for a second fermentation. The aging continues in the bottle according to the traditional method. After this, Cuvée de l'Écusson Rosé matures for several months in bottle, after which the cork is replaced.



COLOR Pale pink

AROMA The nose bursts with strawberry, redcurrant, cranberry, cherry, and raspberry aromas.

TASTE The palate is dry, elegantly berry-driven, with notes of red apple and herbs, long and well balanced.

TIPS FOR USE Cuvée de l'Écusson Rosé is a pleasant aperitif. It is an excellent choice for brunch, as it pairs very well with buffet-style serving. Mild cheeses also make a good match.

WINE TYPE	Sparkling Wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Pinot Noir	**BOTTLE CLOSING**	Natural cork
MANUFACTURER		**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	12%	**PRODUCT NUMBER**	283009
SUGAR CONTENT	13 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
Social responsibility			
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari