

Crémant de Bourgogne

Rosé

A colorful way to party from Bourgogne! This sparkling, dynamic Crémant rosé is the marriage of three grape varieties.

DOMAINE GOUBARD

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20% Gamay - 40% Pinot Noir - 40% Aligoté



Soil:

clay-limestone

Vinification & Aging

- 12 months on slats which preserves the freshness of the wine.
- · Long maturation of 18 months on slats to bring aromatic complexity and fullness.

Tasting Notes

A color with sustained, lively salmon hues in which fine bubbles appear. Its ageing maintains its youthful spontaneity and the freshness of its aromas and flavors (apricot, peach). To be drunk as an aperitif but also with desserts, especially fruit desserts (pies, salads...).

Serving temperature:



Ageing potential:

To drink now or within 2 years