

Crazy

BULLES

Vin de France
Rose Wine



Vintage 2022

Crazy

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Terroir

Selection of Provençal terroirs.

Harvest

The grapes are harvested at their aromatic maturity. Picked at night to preserve freshness and aromas..

Vinification

Crushing and total destemming. Gentle pressing of grapes at low temperature. Cold settling. Alcoholic fermentation in temperature-controlled vats to preserve aromas. Sparkling wine created by the addition of carbon dioxide. Lively, refreshing, and perfect for any occasion.

Tasting Note

Intense pink color that catches the eye and promises a vibrant and flavorful experience. On the nose, the wine showcases floral aromas and red fruit notes of raspberry, redcurrant, and blackcurrant. The palate is generous and its indulgent character is, perfectly balanced by a fine bubble texture that adds complexity and depth to the wine. indulgent experience, with a perfect balance of fruitiness, floral notes, and texture.

Pairings

This fine bubbly wine is the perfect companion for your aperitifs and special events. Its generous and indulgent character deserves to be paired with intense and sweet flavors. We recommend pairing it with bite-sized treats that pack a flavorful punch, such as bruschetta topped with cherry tomatoes and balsamic glaze, honey-glazed figs and goat cheese crostini, or dark chocolate truffles. These delicious bites will perfectly complement the wine's floral and red fruit notes, and the fine bubble texture will elevate the tasting experience.

Appellation

Vin de France

Vintage

2022

Grape Varieties

60% Grenache, 40% Cinsault

Profile

Body Light ●●○○○ Intense
Acidity Low ●●○○○ High
Sweetness Dry ●●●○○ Sweet

Primary Flavors



Raspberry



Currant

Service Temperature

8° - 10°C

Availability

75cl

Alcohol Content

13 % Alc./Vol.

