



LUC BELAIRE

FRANCE

FRANCE'S MOST EXQUISITE ROSÉ

TECHNICAL DATA

- Grown and produced in the sun-drenched Provence-Alpes-Côte d'Azur region of the South of France, home of the world's finest Rosé wines.
- An exquisite blend of Syrah, Grenache, and Cinsault – the three favorite Rosé grapes of the region.
- Produced using the Charmat method, aged six months in steel tanks to achieve a fresh, fruit-forward taste with a soft mouthfeel and great drinkability.
- Blended with a 100% Syrah dosage to achieve a rich, vibrant pink color, dramatically different from other Rosés.
- Crafted by our 5th and 6th generation father-and-son winemakers at our 116-year old Maison, producer of two of the world's top 10 sparklings (including Champagne) in the 2014 *Effervescents du Monde* competition.

WINE FACTS:

- *Grape Blend: 90% Syrah, 5% Grenache, 5% Cinsault*
 - *100% Syrah dosage*
- *Fermentation method: Charmat*
- *Aging: 6 Months in Steel Tanks*
 - *Alcohol: 12.5%*
 - *Residual Sugar: 25 g/L*
 - *Total Acidity: 5.72 g/L*
- *Serving Temperature: 6 C / 42 F*

TASTING NOTES:

Rich red fruit bouquet with an elegant palate of strawberry and blackcurrant. Dry and refreshing with fine, delicate yet persistent bubbles. Elegant, smooth finish.