

Le Grand Cros

La Maîtresse

General Informations

Appellation:

Vin mousseux de qualité - Méthode traditionnelle

Rosé Brut

Producer:

Faulkner Family

Grape Variety :

Grenache, Syrah, Chardonnay, Sémillon

Estate Bottle

Technical Informations

Vinification

Each parcel is vinified separately; cold skin contact maceration; pressing with separation of free-run juice from pressed must, cold static must settling; temperature control of fermentation at 17-18°C, racking and blockage of malolactic fermentation.

Traditionnal Method

After early fining and clarification with bentonite, filtration, blending after tasting, the base wine is bottled in which a second fermentation takes place. The wine is cellared on its "lies" for 9 months with regular rotation of the bottles. The wine is disgorged with a dosage of 1.5mg/l to ensure a brut.

Tasting Notes (2003)

A sparkling pink colour with hints of orange reflections. A tempting nose of stewed fruit, apricot, peach, pear and almond paste. A lovely balance with a roundness in the mouth followed by elegant yet persistent bubbles. We are left savouring the fruity aromas that were present in the nose.