







A genuine rosé sparkling wine - it could almost be a fruit juice delights the palate with lively fine bubbles, smooth fruity aromas, freshness thanks to its low alcohol content! Serve Daumas Gassac "Rosé Frizant" well-chilled to quench thirst, indulge the taste-buds and banish gloom!

DENOMINATION

Vin de France.

Soil type

White clay.

GRAPE VARIETIES

65 % Cabernet Sauvignon & 35 % Mourvèdre.

VINIFICATION

Bled Cabernet Sauvignon grapes from the younger Daumas Gassac vineyards. The "free-run" grape juice is then fermented in a closed tank so as to retain all the fermenting gas.

MATURING

Closed stainless steel tank.

Harvest 100 % manual.

11 % vol.

ALCOHOL

Yield

45 hl/ha.

PACKAGING «Champenoise» bottle

TASTING

Serve between 4°C and 6°C.

