



MAISON FONDÉE EN 1851

BOUVET-LADUBAY

Rosé Excellence

V.M. – S.A.

Grapes :

100% Cabernet.

Vineyards :

Selected exclusively from Anjou and Touraine's AOC vineyards.

Wine making :

Grape pressing is monitored at the vineyards. Chosen colour obtained via a rapid maceration of the skins. Grape-juice is delivered directly to our cellars. First fermentation is conducted in new oak barrels

Maturation :

The wines are racked, chilled to stabilize and filtered before bottling

Second fermentation :

Selected wines are blended and the cuvee is bottled for the second fermentation in our limestone cellars following the traditional method. The bottles are riddled to settle the lees in the bottleneck. The lees are then removed in the characteristic process of freezing and disgorging. The wine is dosed as brut.

Packaging :

75cl champagne bottle.

Spanish or Portuguese natural cork.

Classic wire hood protection.

Aluminium foil crown with unwrapping aid.

Case of 6 bottles individually protected.

Luxury gift packaging for 2, 3 or 4 bottles.

Tasting notes :

Flattering colour with hints of salmon-pink and "partridge-eye". Very fine bubbles and a ripe-berry bouquet with redcurrant and long lasting aroma of vine-peach. Cabernet structures the palate with hints of blackcurrant and quince. A distinguished wine, well bred and with balanced tannins typical of the Cabernet rosé with plenty of fruit and lingering flavour.



L'abus d'alcool est dangereux pour la santé, à consommer avec modération

Bouvet-Ladubay –BP 65– 49426 Saumur cedex

Tél. : 0033 2 41 83 83 83 – fax : 0033 2 41 50 24 32

e-mail : contact@bouvet-ladubay.fr – www.bouvet-ladubay.fr