



Agriculture Biologique depuis 2009

ALEGRIA

Tasting notes:

A fresh, lively introduction and fine bubbles with aromas of citrus and grilled hazelnuts. A great deal of purity and smoothness for this *méthode traditionnelle*.

Food and wine pairings:

Festive, as an aperitif it will prepare your palate for your meal.
Pairs well with oysters or a monkfish bouillabaisse, also with dessert.

Service:

Serve at 10°C.

Vineyard, terroir and vinification:

The grapes are from our Chardonnay and Sauvignon parcels.
We develop a wine that goes through a second fermentation once bottled, as is done in the *méthode traditionnelle* process.

Vin Mousseux de Qualité

Alcohol: 12.5%

Residual sugar: 9.2g/l

Sulphites: 73 mg/l

This is a “brut” sparkling wine,
the most common classification for grand wines.

Domaine Deleuze-Rochetin

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