

Moore&Moore

2022 MÉTHODE TRADITIONNELLE BRUT ROSÉ

COLOUR

Pale gold with subtle rose blush

NOSE

Lifted notes of fresh strawberries, peaches and cream with undertones of biscotti.

PALATE

Plush and juicy on the palate with lengthy minerality. Balanced and enticing with a delightful soft finish.

WINEMAKING

Grapes were harvested early with higher acid and low sugar levels to achieve vibrant acidity in the final wine. Following primary fermentation, wine underwent malolactic fermentation to soften the acid profile and incorporate creamy, nutty notes. Bottled under trirage to undergo secondary ferment in bottle for 30 months.

ANALYSIS

Alc. 12.0%
pH. 3.46
TA. 5.73 g/L
G/F 3.3 g/L

CELLARING

Drink now through to October 2027.

Serve chilled.

