GEORGES VIGOUROUX
CREATEUR DE GRANDS MALBECS

Château de Haute-Serre

Bellefleur de Haute-Serre

Malbec Brut Rosé

Méthode Traditionnelle

Varietal: Malbec 100% Rosé Brut

Terroir: A place bathed in sunshine from the start of the day... a stony soil with red clay... an excellent southwest and southeast-facing sun exposure – an ideal location for growing Malbec! The 63 hectares of vines grow on slopes with clay soil at an altitude of 300 meters – one of the highest vineyards in the appellation.

Wine-Making: Fermentation takes place at a low temperature. The secondary fermentation occurs naturally, with the greatest respect of traditional methods, the dosage is light to preserve the wine authenticity.

Tasting: Pale pink color with deep purple highlights. Floral bouquet with hints of red fruit. The bubbles are fine and persistent, and the wine has a great deal of freshness as well as a beautiful long aftertaste.

Food and Wine Pairings: Because Bellefleur de Haute-Serre is made to celebrate specials moments, we suggest to serve it with a fillet of red mullet with truffles, salmon makis, and toasts with tarama or red fruit panna cotta. The more adventurous could enjoy this wine with red meat!

Aging potential: 5 years

Serving temperature: 12-14°C / 54-57°F in an ice bucket or at room temperature in frozen glasses.

Range: Albesco Sauvignon, Albesco Chardonnay, Bellefleur de Haute-Serre, Rosas Vinito, château Lafleur de Haute-Serre, château de HS Géron Dadine, château de Haute-Serre Icône WOW.

Packaging: Single Pack 6 Packs

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