



LA GAUDE

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EFFERVESCENT
ROSE
ALTITUDE 400

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IGP Méditerranée

GRAPES

90 % Grenache Noir
10 % Cinsault

AGE OF THE VINES

Grenache Noir: 63 years old, gobelet trained
Cinsault: 36 years old, cordon de Royat style

VINIFICATION

A delicious blend of typically Provençal grape varieties, our cuvée comes from our best and oldest plot of Grenache, located 400 metres above the Mediterranean Sea.

Hand-picked, double-sorted, berries pressed, temperature-controlled fermentation and colour extraction. Second fermentation with Vermentino must, followed by 24 months' ageing on laths before disgorging.

TASTING NOTE

This is a Brut Nature sparkling wine, which stands on its own. We did not want to add any tirage liqueur. It's similar to our rosé, with minerality and aromas of small red fruits: strawberry, raspberry, redcurrant. Simple and elegant at the same time, our effervescent shows character! It should be served chilled and drunk like a champagne.

Perfect as an aperitif, it also goes well with semi-cooked salmon or tartare. It will also enhance your red fruit desserts.

CHATEAU DE LA GAUDE

AIX EN PROVENCE

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