



# MONTPARNASSE



## MONTPARNASSE ROSÉ SEC SPARKLING 12% ALC. BY VOL.

Montparnasse Rosé Sec is produced by the classic Charmat process. Carefully selected still rosé wines are blended into a *cuvée*. Sugar and yeast are added in a closed container which results in a secondary fermentation; this produces delicate bubbles – the “sparkle” which gives the wine its special character. When this process is completed, the effervescent wine is filtered and bottled with a traditional wooden cork.

Montparnasse Rosé is labeled “Sec,” or Dry, but it is pleasantly soft on the palate. It is best enjoyed chilled to 41-46° F and is a perfect choice as an aperitif or to accompany hors d’oeuvres and light dishes.

### TASTING NOTES

#### Eye

Delicate appetizing pink color with bright highlights and streams of tiny bubbles – the *mousse*.

#### Nose

Fresh and fruity, hints of strawberry and black currant; nicely developed aromas.

#### Palate

A fresh wine with good acidity, quite refreshing. Flavors persist in the mouth. Sugar and acidity are in harmonious balance. An excellent sparkling rosé with distinctive character.

#### TOTAL ACIDITY

3.4 – 6 g/l

#### PH

< 3.6

#### RESIDUAL SUGAR

20 g/l (+/- 3 g/l)

#### APPELLATION



France

#### VARIETALS

Grenache, Syrah,  
Cabernet Franc

#### UPC

6-54029-00134-2