René Briand

French Sparkling Wine by BOISSET Effervescence - Burgundy, France

BRUT ROSÉ

GRAPE VARIETIES

A curated blend of Gamay noir à jus blanc, Airen, Merlot. Partnerships with long-term sourcing partners with strict requirements: only grapes from HEV3 certified vineyards (highest certification for sustainability).

WINEMAKING

Blended and bottled by a team of sparkling wine experts at BOISSET. The wine is tasted by the team throughout the vinification process and adjusted based on the feedback of the panel. Quality and consistency maintained through their collective effort.

Natural fermentation in stainless steel tanks. Complexity from resting on fine lees in small horizontal vats for three times the amount required for the Charmat method. Aged for a minimum of 3 months before final release.

TASTING NOTES

Ripe strawberry and raspberry flavors captivate in this delicate sparkling rosé. A refreshing aperitif or refined accompaniment to shellfish, aged cheeses, and spicy cuisine. *Vegan Wine.*

FOOD PAIRING

Excellent as an aperitif; with fresh and soft cheese like Bourgogne Brillat-Savarin, shrimp tempura, and red berry salad with whipped cream.

TECHNICALS

Alcohol: 11.5%

Dosage: 8-10 g/l *(Prosecco dosage: 12-17 g/L; Brut Champagne dosage: 10-12 g/L)*

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