



# HILL Brut Reserve Rosé

2018

Light, delicate pink with a peach-coloured core and finely mousing perlage.

Fruity, floral aroma on the nose with hints of ripe stone fruit and bright red berries.

This aroma continues on the palate, supported by the fine acidity.

This makes the aromas perceptible in a very differentiated way and the sparkling wine appears fresh and delicate.

100% Pinot Noir

## SPARKLING

### DETAILS



**FARMING:** organic



**VINIFICATION:** base wine, 2<sup>nd</sup> fermentation, liqueur de tirage added, 25 months on the lees, disgorged



**ALCOHOL:** 11.5%

**SERVING TEMPERATURE:** 8 to 10°C

**DRINKING TEMPERATURE:** 8 to 10°C

**ACIDITY:** 4.8 g/l

**RESIDUAL SUGAR:** 4.7 g/l



**RECOMMENDED WITH:** beef tartare, white meat and fish



**BEARING POTENTIAL:** 10 years



**CONTAINS SULFITE**