

# SOIGNÉ



## SOIGNE BRUT ROSE

### GRAPE VARIETY

*Pinot Noir and Chardonnay*

### VINEYARDS

*Valle de Uco, Mendoza.*

*Vine age: 22 years old*

### VINIFICATION

*Method: Champenoise*

*With controlled temperature and selected yeasts*

### TASTING NOTES

*Sight: Red pinkish color with bright salmon hues, persistent pinpoint bubbles and completed crown. Its aroma is complex with defined coffee, citrus fruits and some white flower notes.*

*Mouth: Kind and balanced. It reminds us of some mocha cream with some toasted bread flavor and yeast accompanied by some mocha cream. It invites us to keep drinking it.*

*Ideal drinking temperature: 6° C.*

### RECOGNITIONS

*93pts. Soigne Brut Rose (J.L.B)*

