



# BARON MAXIME

brut rosé reserve

## METHODE TRADITIONNELLE



### GRAPE VARIETIES

35 % Gamay  
30 % Cinsault  
25 % Cabernet  
10 % Sciacarellu

### TERROIR

Experiencing a continental climate, this rosé benefits from a cold and humid winter and a hot and dry summer, giving it a superb complexity.

### WINEMAKING

The 'Méthode Traditionnelle'  
Natural second fermentation in the bottle obtained by 'Methode Traditionnelle' process.  
This Rosé is the product of a rigorous selection of the cuvees that will make the 'champagnisation'. It has been aged for a minimum of 12 months, giving to the wine its fruitiness and complexity.

### TASTING NOTES

Its bubbles are very fine thus perfect for special occasions, you can enjoy it cool at 6° to 9°C as a perfect marriage to fresh fruit desserts. Maximal cellaring is one year to keep all complexity and seduction of the wine.