

LES PIERRES ECRITES

BRUT ROSÉ LES PIERRES EN BULLES

Strawberry fruit, light and easy with a persistent mineral finish. Native yeast fermentation, ancestral method, finishes dry and bright. Starts slow and slowly gains momentum until it explodes at the end. Fresh flavors, joyful, good backbone, not complex but also not as simple as it first seems. Try it with sashimi, steamed mussels, or a salad with fresh goat cheese.

VARIETALS:
GAMAY, GROLLEAU, CÔT



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