



BELLEFLEUR DE HAUTE SERRE

The sparkling Malbec rosé

The Château de Haute-Serre stands at an altitude of 300 meters at the crossroads of the Parc régional des Causses du Quercy and the Cahors appellation. Among the highest and rarest densities of the plateau, the vines draw nourishment from the unique clay-limestone siderolithic soil from the Kimmeridgian, enriched with blue clay and iron concretions. Bellefleur de Haute Serre is a sparkling Malbec rosé made in the traditional method. It expresses the singularity of its terroir, adorning it with a festive twist.

VARIETAL: 100% Malbec

COLOR: Brut Rosé

ALCOHOL: 12 %

REGION: Occitanie

FORMAT: 75 cl

CERTIFICATION: HVE



AGING POTENTIAL: To drink in its youth

VINIFICATION & MATURATION

The grapes are harvested early in the morning to maintain the freshness of the fruit and allow for an optimal expression of the terroir in this atypical wine.

Rosé wine made from a blend of direct pressing and saignée musts

Vinification at low temperature.

Traditional. Aged for 15 months prior to release.

TASTING NOTES

"The pale pink robe shows purple reflections. On the nose, floral aromas mingle with notes of small red fruits. The bubble is fine and persistent on the palate, we find the crispness of the fruit with a lot of freshness."

AG Sigoux

