

Le Rouët

MÉTHODE TRADITIONNELLE MOUSSEUX SÉLECTIONNÉ

Elaborated with great care, these sparkling wines will seduce you, by their freshness and liveliness.



| | Brut Blanc de Blancs | Brut Rosé | Sweet Rosé |
|------------------------|--|--|--|
| Grape Varieties | | | |
| Grenache | - | 20% | - |
| Cinsault | - | 40% | - |
| Muscat | - | - | 100% |
| Syrah | - | 10% | - |
| Ugni blanc | 100% | - | - |
| Autres | - | 30% | - |
| Vinification | Second fermentation in the bottle for the foam. Traditional method, with horizontal storage For 9 months | Second fermentation in the bottle for the foam Traditional method, with horizontal storage For 9 months. | Second fermentation in pressure tank Sweet, musky wine |

Tasting



**Brut
Blanc de Blancs**
*Expressive, delicate
mousse, and an elegant,
floral nose. On the
palate, fresh, supple and
fruity.*



Brut Rosé
*An attractive pink hue.
Small fresh fruits on the
nose. Lively, fresh and
supple on the palate.*



Sweet Rosé
*Extremely fruity,
sweet on the palate.
Aromas of sweet spices.*

Complementing its viticultural production, the Château du Rouët has developed a trade wine business under the brand name "Le Rouët", "Cœur du Rouët", "Teres" and "Teres Amphore".

These high quality wines are closely linked to the image of the château.

They are produced in a partnership with vineyards in selected "terroirs" and followed up in their vinification and maturing.

The labour of these wine-makers, respectful of their vines and soil, is completed by the bottling in our winery, guarantee for quality, respect of the "terroir" and a family know-how.