



## DOUCE-HEURE

Type : Dry Rosé

Grapes : Grey Frontenac, black Frontenac

Percentage of alcohol : 13%

Residual sugar : 6 g/L

Serving temperature : 8 to 10 °C

Volume : 750 ml

### The wine

Fruity Rosé with a raspberry colour. Strawberries, cherries, goseberries and spices aromas. Fresh, balanced and tasty mouth.

### Grapes

Frontenac is the most planted vine in Quebec. Fructiferous and stable with a production around 60-65 HL / ha. It is not very sickly, even under our warm summer weather. The fruits are very sweet and acidulous which gives a good structure and a nice freshness to the wine.

### Elaboration

The blend of these two grapes gives a lot of colour to the wine but also a lot of expression. They are directly pressed and fermented cold to retain all their aromatic powers. A residual sugar of 6 g/L suppleness and balance the wine, which retains its impression in mouth of a dry wine.

### Goes very well with

Seafood, grills, cheeses, pastas, ...

