



Terre de Vignerons

VIGNERONS COOPÉRATEURS RÉCOLTANTS
DEPUIS 1935

COMTESSE DE SAINT PEY



ENTRE-DEUX-MERS ROSE

Blends

Merlot, Cabernet Franc

Vinification and aging

After pressing comes the « settling » of the juice, i.e. the refrigerated tank for decanting for 48 hours minimum. The clear juice is then fermented in temperature-controlled stainless steel vats. After the fermentation, the wines are extracted and filtered. The wine obtained is called Base Wine. The next step is the foaming, which takes place according to the Champagne method. A second fermentation is caused in the bottle, the aim is to obtain prestigious bubbles. Each bottle is filled with base wine with live yeasts and sugar. The aging process lasts at least 9 months so that the second fermentation produces the necessary pressure.

Agreements

Best served at 10° Food pairing: Desserts and Aperitifs

Tasting

The wine has a pale pink color, the nose is very fruity. The mouth is round and deliciously perfumed. The vivacity due to the presence of Cabernet, persists in mouth and gives the wine all its freshness with aromas of very ripe fruits. The Merlot brings all its suppleness, its richness and its length.

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