



FAMILLE MANGANELLI



AOC VACQUEYRAS
AOC BEAUMES DE VENISE
Cru des Côtes du Rhône



SPARKLING WINE, Perle des Balmes rosé

Vin de France, VSIG, France

This naturally sparkling wine stands out for its freshness and balance, fine bubbles, and low alcohol content.

PRESENTATION

Crafted according to oenologist Stéphane Cardona's recipe, this sparkling wine exquisitely showcases Muscat petit grain.

TERROIR

Safres de Beaumes de venise

HARVEST

The harvest takes place in early August, before full physiological maturity, when the alcohol levels rise quickly.

WINEMAKING

Crafted using the closed-tank method, this sparkling wine features natural bubbles without the addition of carbon dioxide.

VARIETAL

Muscat petits grains blanc et noir 100%

8 % VOL.

TECHNICAL DATA

Production volume: 500

Surface area of the vineyard: 0.50 ac

Age of vines: 30 years old

Residual Sugar: 50 g/l

SO2 libre: 30 mg/L



SERVING

Serve very chilled !

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Freshness, balance, fine bubbles, slight sweetness, and low alcohol content.

FOOD PAIRINGS

To be enjoyed as an aperitif or with dessert.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

