

Bassermann-Jordan

La Vie Rosé Trocken



A selection of vineyards and three red varieties are chosen for this aromatic and vibrant rosé. The grapes are chilled immediately after harvest to avoid oxidation and ripeness. The grapes are then pressed and the must is left on the skins for more intense flavor and color for approximately four hours. The fermentation of the must is carried out in temperature-controlled stainless steel tanks.

Grape varieties : Pinot Noir, Cabernet Sauvignon, Merlot

Altitude : 250m ASL

Vineyard age : 15-20 years old

Exposure : Southeast

Soil : Limestone, loam, granite

Alcohol : 12.0%

Tasting notes :

A classic rose with aromas of red berries and some citrus zest. Very elegant on the palate with a fresh finish. This wine is ideal for summery cuisine, asparagus and salads.

