

# DOMAINE ST ANDRE DE FIGUIERE

Atmosphere Rosé Methode Traditionelle Extra Brut  
2016



France

Rose

Sparkling

**BOTTLE SIZE:**  
75cl

**CASE SIZE:**  
6

**ABV:**  
12.5 %

**CLOSURE:**  
Mushroom

Cinsault 50.0 %  
Grenache 50.0 %



## TASTING NOTE:

Fruits: Red fruits and apricot with a touch of citrus. This wine is fresh and rounded with a voluptuous finish.

## FOOD MATCH:

Light salads, nibbles and fruity puddings.

## TECHNICAL INFO:

A rosé wine is produced by direct pressing and then matured. Once bottled the second alcoholic fermentation or "prise de mousse" is induced by adding the liqueur de tirage (wine yeast and juice that has been kept cold since the harvest)

VEGAN 

ORGANIC 

SUSTAINABLE 

BIODYNAMIC 

NATURAL 

LOW ALCOHOL 



If you would like to give this wine a try, then [click here](#) to get in touch!