



**TECHNICAL NOTES**



**PIERRE BONIFACE NV CAPRICE DES ROCAILLES SPARKLING ROSÉ**

*Pierre Boniface wines are produced at Les Rocailles, a true earthly paradise nestled in the French Alps. A cornerstone of the HPS portfolio, these wines represent great values, and will be a revelation to those unfamiliar with the unique and distinctive wines of Savoie.*

**VINEYARDS**

40 acres Jacquère for Apremont owned, 40 leased. About 8 owned, 15 leased for Roussette. Small acreages of Chardonnay for Brut, Jacquère for Abymes, Gamay for rosé and red for Mondeuse. Three acres leased for production of Roussanne for Chignin-Bergeron.

**APPELLATION**

Savoie.

**COMPOSITION**

100% Gamay.

**VITICULTURE**

Vines average more than 30 years of age, in both owned and leased vineyards. Yields of 4.75 tons/acre.

**VINIFICATION**

After starting fermentation in cuves, the temperature was lowered and the wine bottled, resulting in a low-alcohol, slightly sweet wine with fine bubbles.

**ALCOHOL**

7.8%

**TASTING NOTES**

Produced entirely from Gamay, this sparkling rosé is a wine of immense charm, offering ripe strawberry/raspberry aromas and a refreshing acidity to balance its subtle sweetness.

**SERVE WITH**

A versatile wine, it can be enjoyed on its own, or paired with your favorite desserts - it marries especially well with

dark chocolate, fruit tarts, tortes, fruit-topped cheesecake or Tiramisu.



**UPC**

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