

# ROSÉ LIMÉ

Sparkling, Rosé & French!



Jean Pierre Xiradakis, the owner of the renowned restaurant “La Tupina” met our family a few years ago, which has been producing wines in Bordeaux since 1858. Together, we decided to breathe life back into Rosé Limé, which is produced following an authentic recipe: a base of rosé wine with a careful blend of natural red fruit aromas, and a touch of fizz. In the 50s, this was the drink of choice in the cafés of South-West France and the brasseries of Paris.

## THE RECIPE

Rosé wine from Entre-Deux-Mers.

Natural red fruit and citrus aromas, water and sugar.

Carbon-dioxide is added when the drink is bottled for a touch of fizz.

**Annual production :** 40 000 Bottles

**Enologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Dazzling pale pink

**Nose :** Subtle, fresh, with aromas of red berries and grapefruit zest with base notes typical of our region’s wines

**Mouth :** Fresh, crisp, with sweetness married with a gentle, fine sparkle

**Food pairings :** Serve well-chilled (8 - 10°C).

Perfectly suited as a pre-dinner drink, by itself or with tapas, charcuterie or other canapés. Can be served with cold salads, spicy dishes and light desserts (red fruits salad, mint and whipped cream).

