



FINES BULLES *de la Jasse*



At the end of fermentation, an effervescence of fine bubbles makes the new wine a little crazy. It is a real pleasure for the cellar master and his team to celebrate this moment with this wine so fruity and refreshing.

But, during sub-draws and its breeding, the rosé loses this excitement. I wanted to find this pleasure by adding, before bottling, these fine escaped bubbles. The elegance of a sparkling wine is the result of the finesse of its bubbles. A fresh and light mouth on hints of citrus fruits served will delight your taste buds.

The Fines Bulles de la Jasse is a wine of circumstances, a wine of parties, reunion, a wine to honor a cake, or refresh by the pool. It is the wine that brings together families, friends, a wine that marks the good times shared.

Bruno Le Breton
winemaker owner



60% Grenache, 25% Syrah, 5% Merlot



Direct pressing with low pressures. Fermentation at low temperature (15° to 16°C)



13% vol. alc.



Enjoy between 8° and 10°C



The dress is light pink



the nose is very expressive on citrus and strawberries



the mouth is refreshing, gently exudes an aromatic profusion of red fruits, citrus fruits and exotic fruits



Grilled fish: sole, grilled trout with thyme, red mullet, sardines
Salad Niçoise with anchovies from Collioure and salads more generally
Grilled white meat: chicken skewers with lemon, rabbit with aioli