



# JOEL DELAUNAY

DOMAINE

DEPUIS 1965

## METHODE TRADITIONNELLE ROSÉ BRUT

**Region :**

Vin de France

**Grape Varieties :**

34% Gamay

33% Cabernet franc

33% Malbec

**Soil :**

Flint-clay-stones

**Vineyard :**

Sustainable culture

**Yield :**

55 hl/ha

**Vinification :**

Pneumatic press with selection of the juice  
Alcoholic fermentation in temperature  
controlled tank at 16°C

**Ageing :**

On fine lees before the second fermentation  
in bottle

**Tasting Note :**

Pink salmon in colour with fine aromas  
of raspberry and gooseberry. Harmonious  
palate with a nice acidity and finesse, full  
of red fruit with some generous floral  
notes. The finish is long and balanced.

