



#### VARIETALS

Airen, Cabernet Sauvignon, Gamay, Malbec

#### ABV

12%

#### AVAILABLE SIZES (L)

0.750



# Varichon & Clerc

## Methode Traditionelle Dry Rose

### 'Privilege'

FRANCE, SAVOIE



ROSE

#### WINERY OVERVIEW

Varichon & Clerc offers a light and invigorating style of sparkling wines, full of fruit and freshness that are influenced by the mountains of Savoy.

Winemaking in Seyssel, a commune in Savoy, was first recorded in the 12th Century (1145), where production was further developed under the monks from the Charterhouse in Arvières from the 14th century onward, and where Varichon & Clerc was later established in 1901.

Varichon & Clerc was one of the earliest producers in the area. The official proclamation of the small AOC Seyssel in 1943 (comprising only 220 acres under vine) was the first sparkling wine AOC in France after Champagne.

In 1996, Boisset Family of Wineries added Varichon & Clerc to their portfolio.

#### VINIFICATION

After a meticulous selection of the base wines, our winemaking team carefully created the blend of Privilège Rosé Dry. This “still” blend was bottled together with a “liqueur de tirage”- a mix composed of sugar and selected yeasts. Into the bottle, sugars were consumed by the yeast which transformed them into alcohol and also naturally released carbonic gas which made the bubbles into the wine. Each bottle was then aged for 9 months “sur lattes”, which added aromatic complexity to the wine. A dry dosage gave the final touch to this elegant cuvee.

#### AGING

Aged for 9 months “sur lattes”.

#### TASTING NOTES

Deep pink tinted robe with fine bubbles. Aromas of red fruits. Very soft to the taste with unctuous fruitiness. This wine finishes with a touch of sweetness.

