



ROSE 2010

Tasting Note:

An elegant sparkling rosé wine which is subtle yet exquisite. It has a delicate salmon pink hue with steady fine bubbles. On the nose, appealing aromas of wild strawberries and white cherries mingle with a hint of rosehip. The palate is dry and refined with fresh summer red berries including cranberries and redcurrants. It has citrus acidity, delicate minerality and a gentle mousse. The mouthfeel is excellent with subtle notes of autolytic development. It shows good balance and lingers well after the last drop.

Food Matching:

Excellent served well-chilled with seafood such as tuna carpaccio, hand-dived local Lyme Bay scallops or pan-fried garlic prawns. Also good with Thai-marinated fish including sea bass, red mullet or gurnard cooked en papillote with lemongrass and ginger.

Blend: 60% Chardonnay, 35% Pinot Noir, 5% Pinot Meunier

Alcohol: 12%



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