

Walgate

Name Pétillant Rosé 2022
Vintage 2022
Alcohol 10.1% vol.
Grape(s) 33% Pinot Noir
 32% Pineau d'Aunis
 35% Gamay

Tasting Note

Deep salmon, light cherry and garnet in appearance. Nose is dominated by cherry and spices; a touch of vanilla and caraway seeds. Drinks like a softly sparkling red more than rosé, the Gamay makes its presence felt, a savoury adjunct to the nose. Pineau D'Aunis brings that hint of spice and a lifted savoury finish.

Vinification

A blend of Pineau d'Aunis, Gamay and Pinot Noir, roughly equal parts. The grapes were pressed to stainless steel and then bottled whilst ferment was drawing to a close.

Grape History

Grapes grown in East Sussex according to Biodynamic and Regenerative principles.

Serving

Serve chilled, 10 degrees Celsius.
Suitable for vegetarians/vegans: Yes

Technical

Free SO₂: 1mg/l
Total SO₂: 25mg/l
pH: 3.49
Acidity: 8.6g/l
Additions: 20mg/l of sulphur prior to bottling
Bottles produced: 1950 bottles
Lot number: L-2022-68

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