



  
**ACKERMAN**  
DEPUIS 1811



**ROSÉ BRUT**

This wine is delectable, very delectable.

Fruity and slightly spicy, this is the secret of Pineau d'Aunis, a grape variety from the Loire region, more commonly known as Chenin Noir. Its origins are still a mystery; it may well have been born to unknown parents. Respecting its fruity signature, Ackerman has adopted it and brought out its finest aromas.

Enjoyed on its own or used in cocktails, this wine loves get-togethers. There's a good reason why it was created in the Pays de Loire ...

**GRAPE VARIETIES**

100% Pineau d'Aunis.

**TERROIRS**

Vendôme region: historic vineyards on limestone slopes producing a fresh, fruity wine.

**AGEING**

A short 2 to 4-month ageing period is required to preserve the typical character of the Pineau d'Aunis: freshness and bright fruit.

**ALCOHOL CONTENT**

11,5 % vol.

**RESIDUAL SUGARS :**

12 g/l

**APPEARANCE**

Pale pink, light intensity.

**NOSE**

Characterised by spice (the hallmark signature of the Pineau d'Aunis grape), red pepper and notes of wild berries and raspberries.

**PALATE**

Lovely balance, full expression of the fruit and a smooth finish.

**FOOD & WINE PAIRINGS**

Great as an aperitif, on its own or in a cocktail. Pair with summer buffets, grills or skewers. Also works well with summer fruit salads, cherry clafoutis and strawberry tart.

**SERVING TEMPERATURE**

5° - 6°C.

**Contains Sulphites**  
**Vegetarian**