RosÃƒÂ© de Ploussard 2009

Nos vins

[fr]PostÃƒÂ© par [/fr][en]Posted by [/en] : admin
PubliÃ©e le : 24/08/2010 12:30:00

AOC Arbois Pupillin, 12%vol, 1400 [fr]bouteilles[/fr][en]bottles[/en]

[fr]Prix dÃƒÂ©part cave : [/fr]6Ã¢Â‚Â¬50 [fr]TTC[/fr]
[fr]Ce rosÃƒÂ© d'une dÃƒÂ©licate robe corail a ÃƒÂ©tÃƒÂ© ÃƒÂ©laborÃƒÂ©e par pressurage comme un vin blanc. Les baies de Ploussard, ÃƒÂ peau rouge et jus blanc, sont pressÃƒÂ©es ÃƒÂ la rÃƒÂ©colte. Elles conservent ainsi toute leur fraÃƒÂ®cheur, dÃƒÂ©gageant des arÃƒÂ´mes de fraise et de pamplemousse. TrÃƒÂ¨s lÃƒÂ©ger en alcool, il dÃƒÂ©saltÃƒÂ¨re agrÃƒÂ©ablement en le buvant glacÃƒÂ© ÃƒÂ l'apÃƒÂ©ritif. Moins frais, il se rÃƒÂ©vÃƒÂ¨le fin et soyeux avec plus de corps pour accompagner parfaitement poissons, sushis, plats subtilement ÃƒÂ©picÃƒÂ©s et fromages crÃƒÂ©meux. Pour prÃƒÂ©server sa fraÃƒÂ®cheur aromatique et sa belle couleur il se boira jusqu'ÃƒÂ l'ÃƒÂ©tÃƒÂ© 2011.[/fr][en]This delicate, coral-pink rosÃƒÂ© wine has been made using a technique known as "direct pressing". The Ploussard grapes, with their red skins and white flesh, were pressed at harvest, like white grapes. They thereby retained their freshness, to release strawberry and grapefruit aromas. Being only lightly alcoholic, this rosÃƒÂ© is deliciously thirst-quenching when drunk "on the rocks" as an aperitif. Chilled slightly less, it reveals more body and rolls silkily on the tongue, thus making it a perfect accompaniment to fish, sushi, mildly spicy dishes and creamy cheeses. It will preserve its fresh flavour and pretty, pink tints until the summer of 2011.[/en]