

Technical details
Les p'tits ballons roses
Gamay / Merlot 2015
Vin de France

Comments:

Our Les p'tits ballons roses cuvée is a true ray of sunshine; it has a raspberry appearance with an expressive strawberry compote nose.

The opening is supple in the mouth, with aromas of pomegranate, structured with refreshing and tender acidity. Good persistence and light tannins.

Food pairing:

At a pavement café or with food.

For an aperitif with a nibble of saucisson, homemade artichoke pizza.

Chicken with pineapple or Thai rice.

Serving temperature: between 8°C and 10°C

Les p'tits ballons roses is a wine to enjoy within the year.

Our cultural pairing:

A novel

A *Confederacy of Dunces* by John Kennedy Toole

(An American novel written in the early 1960s)



A sunlounger in the garden, a few rays of sunshine and you're inside the world of Ignatius, who reveals using wit and a biting sense of humour that human folly has very few limits.

GRAPE VARIETY:

80% Gamay, 20% Merlot.

VINIFICATION:

The grapes are harvested at perfect ripeness, preferably in the morning, to preserve their aromas.

The juice and berries macerate for 10 to 15 hours so that the skins can contribute their colour. After light, fast pressing to obtain fine and fruity juice, alcoholic fermentation occurs between 14°C and 16°C and develops the aromas.