

OLEMA SPARKLING BRUT ROSÉ CREMANT DE LOIRE, FRANCE



ABOUT THE WINE: At Olema, we believe in celebrating quality every day—and there may be no better way to celebrate than with a glass of sparkling wine. As with all Olema wines, our sparkling wines are made to honor the provenance of their vineyard sources; just as our Olema Rosé hails straight from Provence, our new, limited sparkling wines are grown and made in France’s beautiful Loire region.

To craft these wines, our winemakers worked hand in hand with a historical producer in the Loire Valley’s Angers region. There, in the town of Brissac, the winery has been in operation since 1872 and brings a great amount of expertise to the art of making Crémant de Loire.

The Olema Crémant Brut Rosé sparkling wine is made in the *méthode traditionnelle*, with secondary fermentation taking place in bottle. The wine is matured on lees for 12 months to add richness and complexity, resulting in the perfect blend of bright acid and rich flavors that is sure to fit any occasion.

TASTING NOTES: As delightful on the palate as it is at first sight, the Olema Sparkling Rosé is a salmon color with tiny bubbles that lead into a dazzling, effervescent nose and palate. Aromas begin with rose petal, ripe strawberries and fresh cream, leading into a palate with delicate red fruits and lovely effusive texture.

ALCOHOL: 12.5%

APPELLATION: Loire Valley, France

BLEND: 80% Cabernet Franc, 20% Grolleau

SUGGESTED RETAIL PRICE: \$20