



CÉLÈBRE ROSÉ

Since 1985 our méthode champenoise wines receive the utmost care from hand harvesting to a minimum of four years aging in bottle in our historic underground cellar. We were the first Finger Lakes producer to make a méthode champenoise sparkling wine with vinifera grapes.



ACCOLADES
Not Submitted

VARIETY:	55% Pinot Noir, 34% Chardonnay, 11% Pinot Meunier.
VINIFICATION:	Whole Cluster Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Only Cuvée Press Used. 3% Barrel Fermented.
ÉLEVAGE:	Méthode Champenoise. 12 Months Minimum.
DRYNESS:	Semi-Dry. 2.0% Residual Sugar.
ANALYSIS:	11.2% Alc, 20 g/L RS, 9.5 g/L TA, 2.75 pH

METHOD

The grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. The whole cluster grapes were immediately pressed. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. Only the first most delicate pressing, called the Cuvée, is used. 5% of still Pinot Noir is blended into the base wine. The base wine was bottled the following Spring after harvest.

Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of one year in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand. The month of disgorgement is listed on the back of each bottle.

THE WINE

Light salmon in color, the wine leads with ripe strawberry, passion fruit, and pineapple. Méthode Champenoise adds aromas of bread and toast. The taste is crisp and clean. The high acidity balances the sweetness perfectly, seemingly light in body. The flavors are persistent, finishing with honeycrisp apple.

FOOD PAIRING

Pan Asian Cuisine (especially spicy), Sushi, Lamb, Pork, Salmon (Grilled), Slightly Sweet Desserts with Berries.

