



Idée Fixe Brut Rosé

MÉTHODE TRADITIONNELLE | VINTAGE 2020

The curious sibling to Idée Fixe Premier Brut, this Brut Rosé is crafted from estate-grown Chardonnay, with a small portion of Pinot Noir.

An irresistible Rosé of pale salmon hues with a fine, energetic bead. Its vibrant bouquet of Pink Lady apple skin, juicy red Comice pear and grapefruit unfolds above meandering notes of light malt and delicate almond biscotti. Brut Rosé dances along the palate with accents of pomegranate, mandarin, freshly gathered raspberry and pink peppercorn, espoused by a confident, refined mousse. A touch of Kaffir Lime zest and subtle French oak completes the refreshingly poised finish.

Idée Fixe Brut Rosé can be enjoyed on its own or as a versatile accompaniment to cured meats, fresh sashimi or roast quail through to rich creamy cheese or rhubarb and strawberry crumble for dessert.

BRUT ROSÉ TECHNICAL INFORMATION

VARIETIES

91% Chardonnay
9% Pinot Noir

ALCOHOL

12.5%

RESIDUAL SUGAR

5.2g/L

REGION

Margaret River

Idée Fixe
MARGARET RIVER