

Idée Fixe Brut Rosé

MÉTHODE TRADITIONNELLE | VINTAGE 2023

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

A poised Rosé of pale salmon hues with a persistent, lively bead. Alluring notes of freshly gathered strawberries, red cherry and goji berries unfold above fragrant intimations of crunchy white nectarine and baked patisserie. Exuberant with invigorating minerality, the palate transitions elegantly from notes of Australian finger lime pearls, cherry and pink rose petal to a creamy sea foam mousse. Fruit purity is celebrated by the delicate dosage.

Idée Fixe Brut Rosé can be enjoyed on its own or as a versatile accompaniment to sashimi, shellfish, charcuterie, soft cheese or fresh red fruit tart.

BRUT ROSÉ TECHNICAL INFORMATION

VARIETIES 85.3% Chardonnay 14.7% Pinot Noir ALCOHOL 12.5% DOSAGE 5.25g/L REGION Margaret River

