



# Idée Fixe Brut Rosé

MÉTHODE TRADITIONNELLE

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 elegant Rosé of vibrant, light-salmon hues. At the first pour, a distinct gunsmoke scent drifts away to reveal floral layers of pink and orange roses, exotic Western Australian Brown Boronia and wild strawberries. These evolve into pear, dried orange rind, bread crust, Sandalwood and Jamon, hinting at nuances of aged French oak. Brut Rosé dazzles the palate with its softly creaming bead, fine, vivacious mousse and light, textural tannins. Enticing flavours of strawberry tart, blood orange, Aperol and rhubarb linger.

Idée Fixe Brut Rosé is a fetching aperitif or the perfect accompaniment to glazed salmon, roast duck or triple cream brie on fresh crusty bread.

## BRUT ROSÉ TECHNICAL INFORMATION

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### VARIETIES

91% Chardonnay  
9% Pinot Noir

### ALCOHOL

12.0%

### RESIDUAL SUGAR

6.0g/L

### REGION

Margaret River

**Idée Fixe**  
MARGARET RIVER