



OLIVER ZETER

LA BELLE ROSE ROSÉ

The La Belle Rose Rosé sparkling wine is a cuvée composed of Pinot Noir, Syrah, and Pinot Meunier. The grapes were hand-harvested at the end of August at optimal ripeness. Gentle whole-bunch pressing with minimal pressure limited phenolic and color extraction, resulting in a pale and delicate rosé hue. The volume of must obtained was intentionally low, with only about 55% of the first pressing fraction per kilogram of grapes selected for premium sparkling wine production.

The primary fermentation took place in temperature-controlled stainless steel tanks to preserve varietal character and freshness. The secondary fermentation occurred in the bottle following the traditional method, with 24 months of lees maturation to develop texture, autolytic complexity, and finesse. The final cuvée consists of 70% Pinot Noir, 25% Syrah, and 5% Pinot Meunier. It was disgorged and finished with a shipping dosage of just under 4,5 g/L residual sugar.

La Belle Rose Brut 2022 shows a refined salmon-pink color, reminiscent of old English rose varieties that inspired its name. The bouquet reveals delicate aromas of pink florals, grapefruit, and fresh mint. On the palate, the wine is vibrant and finely textured, supported by a persistent and elegant mousse. The balance between lively acidity and subtle dosage contributes to a precise, harmonious finish.



GRAPE VARIETY	70% Pinot Noir, 25% Syrah, 5% Pinot Meunier
BOTTLE SIZE (L)	0,75
TASTE	Brut
MATURATION	Traditional bottle fermentation
VINTAGE	2022
ALCOHOL CONTENT	12 % vol
ACIDITY	6,2 g/l
RESIDUAL SUGAR	4,5 g/l