

## Idée Fixe Brut Rosé

MÉTHODE TRADITIONNELLE | VINTAGE 2022

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 fine, energetic bead. Alluring notes of freshly gathered strawberries, red cherry and goji berries unfold above fragrant intimations of crunchy white nectarine and baked pastries. Exuberant with perky minerality, the palate transitions elegantly from hints of Australian finger lime pearls, racy cherry and pink rose petal, to an energetic 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 strawberry tart.

BRUT ROSÉ TECHNICAL INFORMATION

VARIETIES 73.5% Chardonnay 26.5% Pinot Noir ALCOHOL 12.5% DOSAGE 4.75g/L REGION Margaret River

