Romaine Paire Eclipse

Description:

A fun, naturally sparkling rosé from Romain Paire in the Côte Roannaise, made from 100% Gamay Saint-Romain. It's made by the méthode ancestrale, with the wine bottled before fermentation has finished so the remaining fermentation creates the bubbles naturally. Light, juicy and full of red-fruit character, with fine bubbles and a bright, tangy freshness. It sits somewhere between a classic rosé and a pét-nat, but with considerably more finesse than the category might suggest.

Tasting notes:
Strawberry, raspberry, redcurrant, pomegranate, rose petal, citrus, fine mousse

Allergens:
Contains sulphites.

Dish Pairing:

- Charcuterie
- Smoked salmon
- Goats' cheese
- Strawberry tart

Talking Point:

Gamay Saint-Romain is a local form of Gamay found around the Côte Roannaise, a small wine region in the Loire, south of Roanne and close to the foothills of the Massif Central. Romain Paire farms Domaine des Pothiers biodynamically and has become one of the region's leading producers. Eclipse is made from hand-picked grapes, direct pressed and bottled towards the end of fermentation, then left on its lees for around 6–10 months. The result is a pale, gently fizzy rosé with no need for the usual Champagne-style second fermentation.