

LA BOHÈME

Classic bistro wine – ethereal, aromatic, textural, sophisticated and so easy to pair with food. They're wines with poise and charm. Enjoy with friends over a few plates of tapas.

LA BOHÈME CUVÉE ROSÉ

Variety

66% Chardonnay, 22% Pinot Noir,
8% Pinot Meunier, 4% Pinot Blanc

Region

Yarra Valley

Tasting Note

Very pale Rosé colour. Cream
and biscuit, hazelnuts, brioche,
complex and lifted aromas. Fine
and textural on the palate, lively
with good weight and balance.

Suggested Cuisine

A selection of canapés.

General Characteristics

Medium Dry / Light bodied

Additional Information

Vegan

Winemaking

Fruit is gently pressed to extract the
most delicate juice. The pressed
juice is fermented in both tank and
cask for freshness and complexity,
and aged on lees to enhance the
minerality and nuances of the base
wine. Approximately 30% each
of two vintages and 40% Reserve
Wine. Base wines kept on fine lees,
blended and Charmat to bottle.

Wine Analysis

Alc/Vol: 12%, pH: 3.04, TA: 7.0g/L,
Residual Sugar: 7.0g/L

Cellaring

Enjoy now.

Winemaker

Steve Webber



FOUR GENERATIONS OF WINEMAKING

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