

# TOUR — DE — TILICE



ROSÉ  
TRADITIONAL METHOD

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## PINOT NOIR & JOHANNITER

**Extra Brut** : 2g/l

Sparkling wine prepared  
following the traditional method

Aged **2 years** on slates

**AOP** Crémant de Wallonie

Certified organic vineyard



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**Extra Brut Rosé** made from a unique blend of Pinot Noir and Johanniter.

This wine has been aged on slates for at least 20 months, giving it delicate, elegant bubbles. Its subtle aromas of red fruits will complement the most festive of occasions.



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A combination of single plot selection, manual harvesting and long, gentle pressing of whole bunches maximizes the sensory qualities of the juice.

The vines are widely spaced and south-facing to increase aeration and reduce the risk of excess humidity and disease.

The loamy soil with flint outcrops, located at an altitude of 150m on the slopes of the lower Meuse, is the perfect terroir for viticulture.

The plots are environmentally husbanded with 2 km of hedging, landscaped strips, beehives and a grove of trees to increase biodiversity and create an eco-responsible environment.

