



THOMAS  
CARTERON

# LA TROP®

## ROSÉE

ROSE BEER\*

330 ML BOTTLES AND 30 L ONE WAY KEGS - 4,9% vol./alc.

**LA TROP®ROSÉE** is a light beverage, beer based, with the same elegant and smooth profile as the famous Rosé wine from Provence. Selecting beer recipes with light, flavoursome profiles, particularly delicious in our Mediterranean climate, we hit upon the idea of adding in very particular conditions grape tannins to stabilize the aromas and the pinkish dress, which we wanted to bring to this beer.

In our Saint-Tropez cellars we selected a beer to which we blended grape tannins to endow it with the same beautiful hue as the famous rosé wine from Provence. **LA TROP®ROSÉE** is the first **ROSÉE BEER FROM PROVENCE** : a beer with a grape profile, not too sweet, not too flavoured.

The fusion of tannins, concentrated grape must and characteristic aromas of Shiraz instantly reminds you of the finesse of this world famous grape variety with its fresh, light aromas of figs and red fruit.

Created in **Saint-Tropez**, it is also brewed on a larger scale by a partner, who has perfect mastery of the techniques required to produce this innovative beverage, with a Quality Assurance Department on hand to guarantee the consistency of our products.

The fragrances and hue of **LA TROP®ROSÉE** show what can be achieved through the graceful marriage of syrah grape aromas, tannins and a unique beer from Provence.

\* **LA TROP®ROSÉE** starts off as a beer but, after grape tannins are added to give it structure and stabilize the colour, its official designation becomes "BEER-BASED ALCOHOLIC BEVERAGE".

### TASTING NOTES

Pale, soft, slightly fresh pink hue, very reminiscent of a rosé wine from Provence. The bubbles are fine and even. The mousse is light and gentle, forming a pretty ring.

The delicious freshness on the nose and the maltiness on entry to the palate show the drink's breeding. Red fruit, blackberry and violet aromas, evocative of the Syrah grape, then start to come through.

The beer is supple, perfectly well balanced, and coats the palate. The hops selected add a subtle, pleasant bitterness. Light redcurrant and fig aromas amplify the sweetness of the brew. With a slightly minty finish, it is very pleasantly refreshing.

### DRINKING SUGGESTIONS

As an aperitif with friends, paired with summer meals, salads, on a terrace, on vacations...

Serve well chilled (4-6°C).

**Shelf Life:** 24 months/bottles – 12 months/one way kegs

