

Bonny Doon La Bulle Moose Rousse

Bonny Doon

United States - California - Central Coast

La Bulle-Moose Rousse (Alces fizzicus) or the "red bubble moose" is a species known for its exceptional friendliness, its ebullient personality, perhaps not so much for its exceptional intelligence or common sense. But it can sniff out a party. La Bulle-Moose Rousse (the wine) is a fizzy red beverage made from Grenache (79%) and Syrah (21%). Cherry red in color with a subtle fragrance of strawberry, rose petal and licorice, La Bulle-Moose is an elegant (and oh so intelligent) choice of beverage for virtually any occasion, including, say ones involving the ingestion of sushi or barbecue or participation in outdoor sports or indoor sports or birdwatching or ice-sculpture or moosle-building, moosturizing, moostache-trimming, moosaic construction, etc.

TA: 5.4 g/L

pH: 3.7

Degree of fizz: Residual Sugar: 1.3 g/L

Cellaring: Drinkable upon release (June 2018), 2 years ageability



Specifications

Appellation	Central Coast
Varietals	79% Grenache and 21% Syrah
Vinification	The wine was carbonated just prior to canning to a refreshing degree of fizziness just below the legal threshold (.392 g/100 ml of CO ₂) of the confiscatory/onerous sparkling/luxury wine tax.
Pairings	Particularly useful food pairings: moossaka, mozzarella crostini, moosseline de poisson, tarte au pamplemoose and of course the classic chocolate moose. Enjoy its ebullience!

Codes, Weights and Measures

UPC	7 69434 18107 4
Units/Case	24
Unit Size	375 mL
Container	can
SCC	1 07 69434 18107 1
Case Weight	22
Cases/Pallet	100
Layers/Pallet	10
SRP	\$ 8.99 USD 375mL Can