ROSÉ

The charm of the House

ASSEMBLY

50 % Pinot Noir, 40 % Chardonnay, 10 % Pinot Meunier

12 % red wine (Blend Rosé)

10 % of wine aged in oak barrels

CHARACTERISTICS

●●○○○○ 4 years of aging

●●●○○○ BRUT 10 g / L

●○○○○○ Complexity



ARÔMAS & FLAVORS



CHAMPAGNE & FOOD PAIRING

A delicate rosé champagne that will enhance your desserts with red fruits or chocolate. Also as an aperitif or with salmon.

A fruity, floral and fresh champagne.

ACCORDING TO NICOLAS BOUCHÉ

The femininity of this rosé is a sublime blend of delicacy, elegance and charm. It is a rosé champagne that combines fruitiness and lightness. It will be perfect for the summer period.

TASTING NOTES

A rose petal color, with a fine and delicate bubble. a very fruity nose, with aromas of red fruits, wild strawberries. A beautiful balance on the palate with flavors of red fruits and pink grapefruit.

CELLARS 8-14°C

TO KEEP 4 YEARS

SERVICE 8-10°C

Bottle





