



THE WISDOM OF A MAN, THE STRENGTH OF A TERROIR,
THE BEAUTY OF A WINE

ROSÉ

COMPOSITION

This champagne is a blend of 3 grape varieties: pinot noir, pinot meunier and chardonnay.

TASTING

EYE: The salmon colour is typical of this blend of champagne.

NOSE: The nose is redolent of strawberry preserve and kirsch notes with a feral touch.

MOUTh: This rosé has a touch of carnality in the mouth, showing its maturity. This wine is well balanced and the final touch is prolonged with notes of crystallized fruit and subtle toasted nut flavours.

FOOD AND WINE PAIRING

This champagne is ideal with flavoursome desserts or berries, for example with a berry fruit pavlova.



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