

Rosé



COMPOSITION

Assemblage of two different crus with reserve wines, whose proportion may vary depending on the year.

GRAPE SELECTION

Pinot Noir 50 % – Pinot Meunier 50 %

TASTING NOTES

- **Appearance:** Deep, fairly fluid, intense pink-orange with bright cherry highlights.
- **Nose:** The nose evokes notes of wild strawberry, blood orange and quince.
- **Palate:** The palate is dry and fresh and develops a grapefruit acidity.

FOOD PAIRING WITH CHAMPAGNE

It is a vinous champagne with a mineral freshness that is intended for tapas, and is a really good alternative for a cuisine of character: Iberian ham, puff pastry balls with sun dried tomatoes, veal carpaccio, mimolette cheese, well ripe strawberries and basil cream.

SERVICE

Serve at a temperature of 9 °C in a thin, curved glass.

PACKING

Half bottle 375 ml – Bottle 750 ml – Magnum 1500 ml

