



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

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.



ARÔMAS & FLAVORS



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
12-17°C

TO KEEP
4 YEARS

SERVICE
8-10°C



Please, drink responsibly