BRUT

ROSÉ

Rosé and complex

BLEND

27% Chardonnay and 73% Pinot Noir. Blended Rosé with 20% red wine aged in oak barrels. The maturity of this Champagne is obtained after 24 to 36 months of aging on lees.

TASTING

A bright pink colour that beautifully balances a fine and delicate white mousse. Charming and rich nose with cherry, blackcurrant and redcurrant notes enhanced by soft vanilla aromas.
On the palate a touch of wood from barrel ageing comes along with the red fruits to harmoniously finish on fresh lingering peach and citrus flavours.

Complex Champagne of character with a real personality.

FOOD / WINE PAIRING

Recommended as an aperitif but also with the following dishes:

- smoked salmon and shrimps
- grilled meat
- veal parisienne with tomato sauce

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