

# **BRUT ROSÉ**



### **TERROIR**

Troissy - Vallée de la Marne

### **BLEND**

50% Pinot noir30% Chardonnay15% Vin rouge AOC Champagne5% Meunier

# **DOSAGE**

10g/l

# **TASTING NOTES**

## Colour:

A deep salmon colour, pretty string of bubbles.

#### Nose:

An elegant nose dominated by notes of peaches, roses and peonies.

## Palate:

Lively on the palate, with initial apricot aromas and a red berry finish.

# **RECOMMENDATIONS**

#### Storage:

Enjoy preferably within 2 years.

# <u>Serving temperature</u>:

Between 8° and 10°C.

### Pairing:

Aperitif or desserts.