

# CUVÉE ROSÉ – GRAND CRU

Elegant and fruity, with a lively finish. A magnificent Champagne Rosé.

70% Pinot Noir  
30% Chardonnay

Dosage 9g/l – BRUT

Terroir: Bouzy

Visual aspect: Very elegant, fine bubbles

Nose: the richness of the flavours immediately brings to mind a basket of red fruits

Palate: Full and ripe in the mouth, but not too exuberant, with an elegant finish, a real treat for those who have a slightly sweet tooth..

Food & wine pairings:  
Aperitif; seafood, sweet desserts

Service : 10-12°C / 50-53°F

