



ROSÉ



Tasting notes

Robe

The robe is a shiny shade of pink shot through with glittering gold.

Bouquet

The aromas of berries (strawberry, raspberry) are most eloquent, intertwined with notes of citrus and a hint of vanilla.

Flavour

The attack is lively and gives way to a beautiful harmony of fresh and round flavours. Fruit aromas blend with more complex notes of toast and honey. Long and refined finish, perfectly balanced between pungency and finesse.

Characteristics

Blend

Harmonious blend of white wines (Pinot Noir and Pinot Meunier) and red wine of Champagne, wisely mixed before bottling.

Available in : Bouteille

Food pairing

As a blend, this rosé champagne pairs perfectly well with meals such as gravlax or canapés of foie gras, but also with berry desserts.

**Champagne Lorient Père & Fils - 15 rue du vignoble, Villers-sous-Châtillon, 51700 Coeur-de-la-Vallée (FRANCE)
+33 (0)3 26 58 36 26 • accueil@champagne-lorient-pereetfils.fr • www.champagne-lorient-pereetfils.fr**

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