



Rosé



TECHNICAL SPECIFICATIONS :

Wine blending : 89% Blanc de Blancs – 11% red wine

Dosage : 8 g/L

Reserve wine : 30%

Ageing in cellar : 36 months minimum

Best served at a temperature of 8°C

Sight : Rose petals and subtle copper reflections. Fine and fluid sparkling. Nice ring of bubbles. Modern and radiant rosé.

Smell : Intense fruit and freshness : Flavors of cherry on the first nose then red fruits with brandy on the second nose. The white base gives this rosé finesse and floral elegance.

Taste : Pleasant freshness of effervescence. A frank and pleasant acidity. Fruity gives a quantity and volume to the wine. On the palate, tannins of red structure the wine and give it its beautiful persistence. Aroma of small black fruits and spices.

Food pairing : To taste with your desserts with red fruits, or for more originality you can serve it with a fatty fish like salmon or a filet of soft red meat.



CHAMPAGNE
MONT-HAUBAN