

in Arrentières



+ CUVEE ROSEE PRESTIGE +

BLEND:

The Cuvee is composed of Chardonnay (55%) and Pinot Noir (45%)

AGEING:

6 years

DOSAGE: 10 gr/l

DEGREE OF ALCOHOL: 12.20 %

12.20 /0

TASTING:

This is a rose with a colour of pink salmon. The nose is marked by citrus, pink grapefruit, exotic fruit (pineapple) aromas. Finesse with notes of citrus fruit. On the palate, it is supple with a vivacity which then rises. The flavours of small red fruits, acidulous cherry jelly accompanies a citrus impression. The Ends is harmonious balanced.

WINE AND FOOD PAIRING:

This Cuvee will be ideal to accompany sweet dessert or an aperitif.

Offers with the following dishes:

- + Smoked veal slice, smoked salmon on brioche toast
- Red fruits Pie or mousse



Gold Medal at the competition "Elle à Table 2021"