CHAMPAGNE
MENNETRIER

BRUT
Rosé

BLENDING
A blend of Chardonnay and Pinot Noir.

AGEING
5 years

DOSAGE
9,8 gr/l

ALCOHOL
12,36 %

TASTING
Refreshing bright pink colour with fine bubbles. Open and fruity nose with notes of red berries (blueberry, cherry and even blackcurrant). A little aeration then reveals citrus aromas (lemon and pink grapefruit).

The palate is very refreshing, lively and refined, with delicate hints of citrus fruit (clementines and lemon).

The finishing touch brings a very pleasant harmony to this Rosé Champagne, which is full of character and lightness on the palate.

FOOD AND WINE PAIRINGS
Aperitif.

Semi-cooked salmon with citrus fruits or pink peppercorns.

Pink duck breast, light red fruit sauce.

Red fruit desserts.

TASTING
Recommended within 18 months

SERVE FRESH
Approximately 8°

AWARDS
Gold medal at the Elle à Table 2021 competition

VITICULTURE DURABLE EN CHAMPAGNE

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

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