



# CHAMPAGNE VIEILLE FRANCE

À REIMS - FRANCE

## BRUT ROSÉ



### TERROIR

Montagne de Reims.

### BLEND

40% Chardonnay  
30% Pinot noir  
30% Meunier  
10% of red wine

### DOSAGE

8g/l

### TASTING NOTES

#### Colour:

Sustained pink colour.

#### Nose:

A delicious raspberry and pink biscuit nose with hints of vanilla and floral touches.

#### Palate:

Complex, structured and elegant on the palate.  
Intense red berry aromas and a biscuity finish.

### RECOMMENDATIONS

#### Storage:

Enjoy preferably within 2 years.

#### Serving temperature:

Between 8° and 10°C.

#### Pairing:

As an aperitif or with a caramelised apple and Taiti vanilla.