



CHAMPAGNE VIEILLE FRANCE

À REIMS - FRANCE

BRUT ROSÉ



TERROIR

Montagne de Reims.

BLEND

40% Chardonnay

60% Pinot noir

15% 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.

www.champagnevieillefrance.com

Please drink responsibly