



CHAMPAGNE

Charles
de Cazanove

TRADITION PÈRE & FILS

ROSÉ



TERROIR

Pinot Noir from the «Montagne de Reims».
Pinot Meunier from the Marne Valley.
Chardonnay from «Sézannais».

BLEND

41% Pinot Noir.
36% Pinot Meunier.
23% Chardonnay.
With 15% of red wine from the Marne Valley.
25% Reserve wines.

DOSAGE

10 g/l.

TASTING NOTES

Colour:

A pleasant tint, the colour is a dazzling pink.

Nose:

A rich and very expressive nose of red fruits (blackberry and cherry).

Palate:

A gourmet and well-structured palate with a very fruity final impression on the mouth.

RECOMMENDATIONS

Storage:

Enjoy preferably within 2 years.

Serving temperature:

Average 10°C.

Pairing:

A perfect Champagne for a delightful aperitif or with a fresh and vanilla dessert with seasonal fruits.