



Perle Rose



Technical characteristics :

Blended Rosé

Grape varieties : 1/3 Chardonnay – 1/3 Pinot Noir – 1/3 Meunier

Dosage : 10 g/L

Reserve wine : 30%

Ageing in cellar : 3 years minimum

Best served at a temperature of 8°C

Sight : A beautiful salmon pink colour with auburn tints.

Smell : The nose is rich with aromas of whipped cream and strawberry coulis. Fruitiness, freshness and intensity.

Taste : Smooth and balanced taste with aromas of redcurrant, blackcurrant and blackberry sublimated by a spicy note.

Food pairing : A generous and full-bodied Rosé Champagne with lots of personality. Perfect with red fruit desserts.

Medal : Guide Hachette 2018 : ★★

Gilbert & Gaillard 2018 : 90/100



CHAMPAGNE
MONT-HAUBAN