

CHAMPAGNE MENNETRIER

in Arrentières

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◆ CUVÉE ROSEÉ PRESTIGE ◆

BLEND:

The Cuvée is composed of Chardonnay (55%) and Pinot Noir (45%)

AGEING:

6 years

DOSAGE:

10 GR/L

DEGREE OF ALCOHOL:

12.20 %

TASTING:

This is a rose with a colour of pink salmon. The nose is marked by citrus, pink grapefruit, exotic fruit (pineapple) aromas. Finesse with notes of citrus fruit. On the palate, it is supple with a vivacity which then rises. The flavours of small red fruits, acidulous cherry jelly accompanies a citrus impression. The Ends is harmonious balanced.

WINE AND FOOD PAIRING:

This Cuvée will be ideal to accompany sweet dessert or an aperitif.

Offers with the following dishes:

- ◆ Smoked veal slice, smoked salmon on brioche toast
- ◆ Red fruits Pie or mousse



Gold Medal at the competition "Elle à Table 2021"