



## Rosé - Arôme de Paradis

*A round and gourmet Wine*

Blending : Pinot Meunier 40% - Pinot Noir 40% -  
Chardonnay 20%

Terroirs : Vallée de la Marne, Montagne de Reims

Average age of the vines : 45 years old

Malolactic fermentation : no

Vinification : Stainless steel vats

Sugar : 7g/l

### Wine specific features :

- Appearance : Intense pastel pink color with  
with an abundance of dense bubbles

- Fragrance : On the nose the wine exhales  
flavors of pomegranate and blackberry. An  
intense wine with aromas of peach, blood orange  
as well as lightly woody notes

- Taste : On the palate this rich and round wine  
reveals a silky and dense texture. A lively wine  
with insolent vitality!

The finish leaves a nice sensation of freshness.

Tasting temperature: : 9°C

Ageing : 8 years

Fantastic food pairing : This wine perfectly pairs  
with a veal filet topped with waferthin slices of  
“lardo di colonnata”, a pan-fried Foie Gras with  
figs or a Panna Cotta and its coulis of  
strawberries.

Available in : Bottle (0.75l)