



# CHAMPAGNE VIEILLE FRANCE

À REIMS - FRANCE

## BRUT ROSÉ



### TERROIR

Montagne de Reims.

### BLEND

40% Chardonnay

30% Pinot noir

30% Meunier

10% of red wine

### DOSAGE

10g/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](http://www.champagnevieillefrance.com)

Please drink responsibly.