



## Crémant de Bourgogne Brut Rosé

### KNOW-HOW

A delicate blend of 3 Burgundy grape varieties (Chardonnay, Gamay, Pinot Noir), this Crémant is made according to the traditional method with a minimum ageing of 12 months « *sur lattes* » (horizontally).

### TERROIR

Produced in various vineyards within the « Bourgogne » (Burgundy) appellation area, its production has been constantly increasing due to its popularity with French and international consumers.

### TASTING NOTES

Lovely hue with rose petal nuances. On the nose, the Crémant reveals aromas of flowers and fresh fruit. Nice and lively on entry to the palate, which opens with subtle aromas of red fruit.

### FOOD-WINE PAIRING

With its powerful floral aromas, this Crémant is the ideal dessert wine, bringing a meal to a refreshing end. Its fruity aromas will marry perfectly with a red fruit sorbet.

