

CHANOINE FRÈRES

Réserve Privée Brut Rosé



*An expressive Champagne
with an unctuous and velvety mouth with
notes of red fruits.*

COMPOSITION

63% Pinot Noir,
29% Pinot Meunier, 8% Chardonnay

TASTING NOTE

An incredibly fine froth crowns a steady ruby colour. The subtle and fine nose reveals aromas of wild strawberries, raspberries and other fresh red fruits. A subtle balance reveals itself on the palate between the velvety texture and the full-bodied character of the wine. Overall, the wine is well-balanced, giving a Champagne which is lively, fruity, fresh and generous.

Ideal tasting temperature between 8° and 10°

INSPIRATIONS

Sushi - Spring Rolls
Skewered prawns with grapefruit
Salmon tartare - Lamb tajine
Bavaois cake with strawberries - Salad of fresh red fruits
Rhubarb or blueberry pie



2019