

CHANOINE HÉRITAGE CUVÉE ROSÉ



*A champagne with a velvety texture,
luscious and slightly robust*

BLEND

The three Champagne varieties - Chardonnay, Pinot Meunier and Pinot Noir.
Dosage 10 g/l

TASTING NOTES

A ruby color with salmon reflections sets off a fine, lasting mousse.
The superbly delicate nose opens on aromas of blackcurrant buds, blood orange and peony.
Direct and acidulated on the palate, dominated by flavors of wild berries and cherries.

Serving temperature between 8°C and 10°C

FOOD AND WINE PAIRINGS

Salmon and fresh goat cheese wrap, tuna steak,
salad of red fruits, strawberry tart

