

GRANDE ROSE



MOMENT OF EMOTION

Enjoy Cuvée Grande Rose on a sunny terrace, in a mountain chalet or relaxing at the seaside.

TASTING NOTES

Delicate on the nose with fruity tones such as peach, orange and blackcurrant which. evolve towards notes of menthol and cherry. A light sensation of pulpy fruit develops on the palate, underpinned by notes of grapefruit which give way to an opulent finish with hints of wild berries.

WINEMAKING

The blend:

- 35% Pinot Noir
- 15% Pinot Noir vinified in red wine
- 20% Pinot Meunier
- 30 % Chardonnay
- With 25% of reserve wine

Dosage: 11 g/L

Ageing: 3 years' maturation in

cellar

Recommendations:

- Ageing capacity: 1 to 3 years
- Serving temperature : 10/12°C

FOOD PAIRINGS

Cod fillet with chorizo sauce



Suprême of quail with confit shallots



Small roebuck steak with wild berries



ACCOLADES











