

Veuve Olivier Rose

SHELF TALKER

Veuve Olivier

🍷 SPARKLING BRUT ROSÉ

SILVER
MEDAL

AWARDS

Silver Medal | 2020 Gilbert & Gaillard International Challenge

FEATURES

Vegan, Sustainable, Family Owned, Charmat Method

TASTING NOTES

The combination of fine bubbles and delicate aromas of cherries and strawberries makes this wine a delightfully light and silky rosé.

FOOD PAIRING

Brie cheese, prosciutto, smoked salmon, chocolate and raspberries.

VARIETAL

Bobal



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