

CHAMPAGNE MONTHUYS PÈRE & FILS

Le Champagne des
Gastronomes

Rosé

75cl.
70% Chardonnay
20% Meunier
10% Pinot Noir

Ageing in bottle: 3 ans

Characteristics: The Champagne Monthuys Rosé is sparkling and salmon-coloured. The obvious bouquet centres in on elegant notes of rose. It then becomes more complex with aromas of fresh grapes and small red fruits. In the mouth this Champagne is very fruity, with hints of strawberry and raspberry. The finish is smooth with round tannins.

Pairing suggestions: Best serve as an aperitif, chilled down to 6 to 8°C, or with a fruit salad or fresh seasonal fruits.



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