



ROSE

'Originality...'



Its aromas of fruit and the hints of deep gold in its robe will be sensationally successful for an aperitif and bring a touch of originality. Its delicately vinous and refreshing character will make it equally successful at the start of the meal and with the entrées.

This cuvée is only sold after three years' cellar aging.

TASTING NOTES

Sustained orange robe. Expressive nose of ripe strawberries. A powerful rosé showing very ripe fruit aromas. It would accompany a dessert such as a strawberry charlotte very well

SUGGESTIONS

As an aperitif, the beginning of a meal or with desserts that are not very sweet, especially with red soft fruit.

Serving Temperature: 8 to 10° C (46 to 47° F)

BLENDING	30% Pinot Meunier, 20% Chardonnay, 50% Pinot Noir
AGEING	30 mois
DOSAGE	8g/L
STYLE	Brut

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