

G
CHAMPAGNE
GERIN
& FILS



BRUT

Rosé

BLEND

85% Chardonnay
15% Pinot Noir

VINIFICATION

- Blend of white wines and red wines
- Vinification in thermoregulated stainless steel vats
- Aging on slats for a minimum of 18 months
- Dosage : 11 g/L

TASTING



Pale salmon color revealing fine bubbles. A subtle and complex nose revealing aromas of ripe fruit such as strawberry, raspberry, blackcurrant, green melon, pomegranate and hints of candy and almond.



A fresh and balanced mouth marked by an acidulous and fruity freshness. A pleasant and crunchy cuvée.

Pairing : Gourmet desserts based on red fruits or exotic dishes.

Serving temperature : 11°C