



CHAMPAGNE LOUIS BLANC

BRUT ROSÉ

Name: Champagne LOUIS BLANC

Location: Talus Saint Prix

Blend: : 100% Pinot Meunier

Harvest: by hand

Production: Elaborated with the traditional Champenoise method

Average age of vines: 30 years old

Dosage: 9 g/l

Ageing: 5 years

TASTING NOTES:

Appearance: nice pink robe with shimmers of salmon.

Nose: the nose is subtle and fresh, offering a unique palette of red berries. Notes of violet complete the aromatic profile.

Taste: the palate is ample, round and generous. The structure is balanced. The finale is suave with a nice fruity aftertaste.

Food pairing: for aperitif, with poultry, grilled meats or spicy food.

Temperature of consuming: 8 – 10°



Also available :

- Gift Box
- Brut, Blanc de Blancs

Chilli
WINE SOLUTIONS