

NICOLO & PARADIS

CHAMPAGNE

Producer: Champagne Nicolo & Paradis

Winemaker: David Nicolo

Country of Origin: France

Region of Origin: Champagne

Grapes: 100% Pinot Noir with
Coteaux Champenois red wine

ABV: 12%

Case Size: 6 x 75cl

Vintage: NV

Suitable For: Vegetarians

Closure Type: Cork

MANOIR RANGE

Champagne Rosé



This champagne Rosé is a remarkable balance of Pinot Noir and Côteaux Champenois red wine. With an intense red fruits flavour it is a wine for great occasions.

Our carefully looked-after vineyard, pride of our House of Champagne...

As the third generation wine grower in his family, David Nicolo has developed an extensive knowledge of the wine business over many years. Our vineyard is located in Colombé-le-sec, in the Aube region, and covers more than 17 hectares, predominantly vines from Pinot Noir, Chardonnay and Pinot Meunier are grown for the blending process. Everything we do at Champagne Nicolo & Paradis is in harmony with nature and we pay particular attention to using sustainable methods. Tried and tested approaches from over the years give our wine an amazing depth and keep our vineyards the heart of our community.

Discover the secrets of Champagne Brut Tradition from Nicolo & Paradis including...

- The signature style of Nicolo & Paradis – the culmination of a generations old recipe, delivered with outstanding skill and mastery.
- Vines that enjoy all the benefits of a southern exposure from the ancient soils of the Cotes des Bar Terroir
- Grapes that have been hand harvested and stored with care and attention and pressed in a pneumatic press
- Wine that is stored for at least three years to develop into the notable Nicolo & Paradis pedigree
- An approach to wine making that respects nature and sustainable methods

VISUAL: Bright Pink colour with a good effervescence

BOUQUET: A very distinguished Pink Champagne with an intense red fruits flavour

FOOD RECOMMENDATION : This Rosé Champagne is delicious as a dessert wine, with cakes, tarts an but is can be also recommended with red meat.

SERVING TEMPERATURE: 6-8°C

