

GAMME MANOIR

Rosé

It presents a perfect balance between Pinot Noir and Côteaux Champenois. With a flavor of red fruits bringing great freshness. The fine bubbles make this Champagne graceful and delicate.



TASTING



Deep pink dress



Distinguished nose with flavors of cooked red fruit: morello cherry. The touch of pink grapefruit gives a touch of freshness.



Perfect balance between freshness and gourmandize.



This champagne can be enjoyed with a duck breast fillet, red meat, a fruit salad or a chocolate cake.
Serve between 8 and 10° C

ASSEMBLAGES



100% Pinot Noir

- Alcohol degree : 12 % Vol.
- Dosage : 7g per liter
- Homemade blending liquor made from cane sugar and chardonnay wine.
- After bottling, the cuvée is matured on slats between 2 and 3 years.
- Available in Bottle (75 cl)

