



GRANDE CUVÉE ROSÉE

CHARM & SEDUCTION

Blending: Pinot Noir 70 %, Chardonnay 30 % including red wine made from old vines.

Ageing: 3 years

Dosage: Brut

TASTING NOTES

An intense apricot with hints of coral, this Champagne rosé sparkles with delicate bubbles that form a fine cordon on the surface.

The nose presents strawberries and raspberries with subtle floral notes of violet and lila.

These same flavours are expressed in the mouth, with a generous, voluptuous, fruity character. The sweet red fruit coats the palate, extending it with a refreshing hint of liquorice.

DRINKING OCCASIONS

Serving temperature: 7 to 8°C

This Cuvée is excellent as an aperitif, or with wild salmon or sushi. For a sublime combination, serve with a red fruit dessert.

Bottle sizes: Bottle 0,75 L and magnum.

Packaging: Boxes of 6 bottles. Individual box for the magnums.

CHAMPAGNE LAURENTI

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