



Millot

PÈRE & FILS

CHAMPAGNE



BRUT ROSÉ

CHARM & SEDUCTION

CUVÉE BLENDING: Pinot Noir 90%, Chardonnay 10%.

VINEYARD: chalky-clay soil.

AGEING: horizontal storage for 3 years.

DOSAGE: 8g/L Brut.

MATURING: malolactique fermentation, thermo regulated stainless steel tank.

TASTING NOTES

This Rosé assumes an intense ruby color with hints of rosewood. Its captivating nose unmask red fruit and strong cassis aromas. The mouth is gourmet flattering and fruity. Its bubbles are delicate and very thirst-quenching. This charming and festive champagne ends with subtle notes of black fruit.

SERVING TEMPERATURE: 7°C.

BOTTLING : 0.75 L bottle and magnum.

