CHAMPAGNE

FOREST-MARIÉ

À TRIGNY

VIGNERONS DE GÉNÉRATIONS EN GÉNÉRATIONS



Brut Rosé

Blending

80% Pinot Noir
20% Pinot Meunier from 2008 and 2009

An excellent summer wine due to the magic blend between Pinot Noir from Ecueil and Pinot Meunier from Trigny. A "coteau champenois" red wine – specially aged and produced for this cuvee - was added. This wine expresses its full seduction through intense notes of red fruits. A perfect Champagne to kick-start the evening or to pair with your favorite desserts.

Tasting Commentary

A salmon color with copper highlights. To the nose the wine reveals fragrances of wild strawberries, blackberries and cherries. On the palate this wine expresses its full seduction through aromas of delicious fruits and sweets. A lively delight that lasts over time.

Dosage

11g/L

Available in bottles

vigneron indépendant

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