

CHAMPAGNE

J. Festulat

Since 1862

ÉPERNAY - *France*

ROSÉ CHARLOTTE BRUT

90 % Pinot Noir
10 % Chardonnay

This Rosé Champagne foams nicely on serving and there follows a fine stream of white bubbles.

The wine has an attractive salmon colour.

With a beautiful aromatic richness, this Rosé has notes of flowers, spices (nutmeg, cloves) with a touch of mint too.

The complex aromas are well expressed on the palate with a fine structure and well balanced dosage leading to a rich finish.

This is the ideal Champagne to accompany your final course, with a soft fruit gratin or chocolate dessert.

Dosage 7g/bottle

To serve between 5 and 7°C

