

À EPERNAY



EN FRANCE

CHAMPAGNE
ERNEST RAPENEAU

Maison Familiale depuis 1901

BRUT ROSÉ

WINEMAKING

Terroir:

Chardonnay and Pinot Noir - Sézannais
Meunier - Massif de Saint Thierry

Blend:

30% Chardonnay
50% Pinot Noir
20% Meunier
15% Vin Rouge AOC Champagne

Dosage:

10 g/l

TASTING NOTES

Appearance: An elegant salmon-pink robe.

Nose: The nose is intensely fruity and expressive, dominated by aromas of cherry and strawberry.

Palate: Generous and balanced on the palate, offering a rich and structured entry, leading to a fruit-forward finish with subtle vanilla notes.

SERVING TEMPERATURE

Between 8° and 10°C.

PAIRING

Pairs well as an aperitif, or with pink duck breast with red berries.

