

# PAUL CHAMBLAIN

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## Brut Rosé



VARIETALS	A blend of Pinot Noir, Syrah and Cinsault
VINTAGE	NV
REGION	Burgundy, France
TECHNICAL DATA	Alcohol 11%
APPEARANCE	Pale salmon pink color with delicate and fine bubbles.
NOSE	The aroma is woven from rich fruits and berry notes and meadow flower aspects.
PALATE	Refreshing, bright, dry taste of ripe fruits and juicy berries, with moderate sourness in a light aftertaste. A dry rosé sparkling with a really well-balanced body.
AGEING	Secondary fermentation by the Charmat method.
PAIRING	Ideal as a main drink for a festive dinner. At its best when served chilled.
ORDER CODE	FR579