

PAUL DANGIN & FILS

Champagne Cuvée Rosé Brut

www.champagne-dangin.com



VARIETALS	80% Chardonnay, 20% Pinot Noir
VINTAGE	NV
REGION	Côte des Bar, Champagne, France
TECHNICAL DATA	Alcohol 12% Residual sugar 8 g/l
APPEARANCE	Candy pink colour.
NOSE	Slightly fruity on the nose (mainly cherry, raspberry, redcurrant) opening more on strawberry notes as the wine develops.
PALATE	The attack is fresh and the finish is long. Beautiful amplexness, creaminess and fruity profile.
PAIRING	Excellent as an aperitif, with mushrooms, salmon and fruit tartines.
ORDER CODE	FR0377