MARCEL PIERRE

Champagne Brut Rosé



VARIETALS	Pinot Noir, Pinot Meunier, Chardonnay
VINTAGE	NV
REGION	Épernay, Champagne, France
TECHNICAL DATA	Alcohol 12%
APPEARANCE	Luminous salmon-pink hue with a delicate mousse and a fine stream of bubbles.
NOSE	Expressive aromas of wild strawberry, raspberry, blackcurrant, and cherry, lifted by light floral notes.
PALATE	Dry and silky with mouthwatering acidity, showcasing crisp red berries and subtle toasted almond notes leading into a clean, lingering finish.
AGEING	It undergoes at least 15 to 22 months of aging on the lees before disgorgement.
PAIRING	This bright, berry-driven Brut Rosé pairs effortlessly with fresh seafood and shellfish, grilled salmon, herb-roasted chicken, and soft-ripened cheeses like Brie.
ORDER CODE	FR0908