

CHAMPAGNE BOULACHIN *Chaput*

BRUT ROSE



Format :
Bouteille 75cL

Technical Description :

- Vineyards in the communes of Arrentières, Colombé le Sec, Colombé la Fosse and Voigny on the côte des Bars.
- 85% Chardonnay , 15% Pinot Noire.
- 5g sugar/L - Aged 3 years in the cellar
- Salmon pink **dress**, silvery reflections, harmonious cord and fine bubbles.
- **Nose** : 1st discreet red fruits & 2nd powerful with evolution towards blueberry, blackcurrant and raspberry.
- **Palate** : finesse, fluid, sustained, white flowers and pear notes.

Food and wine pairing :

This blended rosé is ideal as an aperitif. Its delicacy will perfectly accompany a raspberry charlotte, a red fruit sabailon. It is a champagne of pleasure, at the same time fresh, elegant and refined.

Rewards :



Silver Medal Concours Général Agricole Paris
2016