CHAMPAGNE
BOULACHIN
Chaput

ROSE DE SAIGNEE

Size :
Bottle 75cL

Technical description :

. Vineyards in the communes of Arrentières, Colombé le Sec, Colombé la Fosse and Voigny on the Côte des Bars.

. 100% Pinot Noir – Harvest 2007

. 8g sugar/L - Aged 6 years in cellar

. **Dress**: almost red

. **Nose** : Champagne hillside, morello cherries, cherries in brandy

. **Palate** : wine with aromas of red fruits, strawberry-raspberry, fat and harmonious.

Food and wine pairing :

This very structured champagne will support without any problem white meats such as filet mignon with porcini mushrooms, veal, guinea fowl supreme.
It is of course the ideal partner for red fruit desserts.

Rewards :

- Silver medal Hong Kong 2015
- Golden medal Gilbert et Gaillard 2013 : 84/100
- Gault et Millau 2013 : 13.5/20
- La revue du Vin de France : 13.5/20

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