Champagne Prestige des Sacres Brut Rosé NV

FCM026NV

Cave Coopérative de Germigny

— Champagne, France

Luscious, elegant and rounded rosé Champagne.

Production

Created from vines planted on the western slopes of the Montagne de Reims which benefit from four different types of terroir. Vinified in tanks before being bottled with 9 - 9.5g dosage and then aged for 3 years. Finally the Champagne is rested for 6 months before disgorging.

Tasting note

Quite a delicate nose that begins with some soft strawberry and blackberry notes. After a few swirls of the glass, more watermelon and raspberry notes emerge which gives a lovely summery feel. On the palate, the wine is silky and well rounded with aromatic strawberries to the end.

Food Match

A delightful aperitif that will also compliment French charcuterie and fruity desserts including open strawberry tarts or even chocolate mousse.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
AOP Champagne

Grape Varieties:
Pinot Meunier 40%, Pinot Noir 30%, Chardonnay 30%

Suitable for:
Vegan