



CHAMPAGNE
CASTELNAU

rosé



CUVÉE BRUT ROSÉ

STYLISH, CONTEMPORARY
AND ELEGANT. A CHAMPAGNE
THAT CELEBRATES SUBTLETY
AND A LOVE OF FINE THINGS

This cuvée shows subtlety and depth.

The colour is a gentle pink with salmon notes.

Its fine elegant nose offers ripe black cherry fruit supported by lightly toasted notes.

In the mouth the flavours are full and well rounded, with aromas of red fruit opening up. There are light, minty notes underlined by touches of grilled almond that flatter the palate. The crisp finish gives the whole wine a fresh, clean lift.

Elisabeth SARCELET

*Cellar Master
of Champagnes CASTELNAU*



FOOD MATCHING

This Rosé champagne is perfect with warm fruit tarts, clafoutis, or other fruit desserts ; and as an aperitif.



ASSEMBLAGE

40 % Chardonnay
15 % Pinot Noir
45 % Pinot Meunier
12 % Pinot made as red wine
including 20 % of reserve wine



OTHER

Dosage : 8 g/l
Année de tirage : 2012