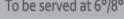




The personality of Pinot Noir and the delicacy of Chardonnay are combined in a perfect balance. It creates the typical freshness of a bouquet of roses, enriched with the delicacy of spring sprouts and the rosy inflorescence of bramble. It features a very thin texture enhanced by its incredibly intense colouring. This wine for all meals pairs nicely with any kind of food, but is particularly suitable for pasta, flavoured or sliced meat, and cheese.

To be served at 6°/8°.



- Grape variety 60% Chardonnay, 40 % Pinot Noir
- **Process** At least 5 years on the yeasts then 3 months rest in cellar after the disgorging
- Sales At least 6 years after the grape harvest
- Alcohol 12,5% Vol.
- Sugar residual 5,00 g/l
- Total acidity 6,30 g/l
- рН 3,08
- Pressure 6,00 atm

