



CHAMPAGNE CASTELNAU ROSÉ

« A surprising champagne somewhere
between delicacy and voluptuousness. »

Carine Bailleul,
Cellar Master

Delectable
drinking
pleasure

Pure pleasure ! Meunier imparts its full flavour to a champagne where the delicate dance of gossamer bubbles releases an array of red and black berry fruit flavours.

BLEND

30% Chardonnay
50% Meunier
20% Pinot Noir

Dosage : 8g/l
Formats : 75cl / 150cl

Cellar ageing Minimum 2 years

PRODUCTION

It is the predominance of the Meunier that makes this Rosé so appetising. Pinot Noir and Meunier vieilles vignes (old vines) vinified as a red wine result in a subtle and balanced cuvée.

SENSORIAL INDICATORS

liveliness  smoothness
softness  strenght

PARINGS

Harmony

Enjoy with courgette and cream parmesan verrines.

Daring

Chicken « à la Basquaise ».

TASTING NOTES

A blend of red and white grapes, from old Pinot Noir and Meunier vines, enhances the intricate balance of aromas. Grapefruit is an unexpected addition, leaving in its wake a pleasing sensation of freshness.

