

PAUL DANGIN & FILS

Champagne Cuvée Rosé Brut

www.champagne-dangin.com



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| VARIETALS | 80% Chardonnay, 20% Pinot Noir |
| VINTAGE | NV |
| REGION | Côte des Bar, Champagne, France |
| TECHNICAL DATA | Alcohol 12% Residual sugar 8 g/l |
| APPEARANCE | Candy pink colour. |
| NOSE | Slightly fruity on the nose (mainly cherry, raspberry, redcurrant) opening more on strawberry notes as the wine develops. |
| PALATE | The attack is fresh and the finish is long. Beautiful amplexness, creaminess and fruity profile. |
| PAIRING | Excellent as an aperitif, with mushrooms, salmon and fruit tartines. |
| ORDER CODE | FR377 |