

Champagne PIERRE MIGNON

Le Breuil - France



PRESTIGE ROSÉ

Rosé de Saignée

Composition:

40 % Chardonnay
50 % Pinot Meunier
10 % Pinot Noir

Aging:

48 months on the lees

Dosage:

10.50 g/l

TASTING

An intense rose colour with hints of salmon turning to orange, the aroma is intense and complex, built around hints of well-ripened fruit and spices with delicate floral touches which give it an overall sense of nobility and elegance.

On the palate it offers a wonderfully opulent full body with a perfectly integrated sparkle, there is a pleasant hint of freshness and ripe fruity flavours underline its persistent and charming finish.

FOOD & WINE PAIRING

You will love it as an aperitif but it is also ideal served with grilled mullet or freshwater shrimps in sauce, as well as with desserts such as a raspberry and fig tart.

Temperature: 7 / 9 °C

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