

DEPUIS



1933

MAISON BURTIN

CHAMPAGNE

À ÉPERNAY - FRANCE

Champagne

Brut Rosé

Beneath its subtle pink colour, the blend of this cuvée with a predominant Meunier unveils enticing aromas of red fruits. The Chardonnay's freshness and the Pinot Noir's structure round off the balance of this Rosé, guaranteeing unforgettable tasting experiences.

GRAPES	64% Meunier, 18% Chardonnay, 18% Pinot Nero (from which 10% red wine)
AREA	Champagne
AGEING	Minimum of 3 years
VINTAGE	2019
ANALYSIS DATA	Alcohol 12,5% Conteins Sulfites

TASTING

Visual: salmon pink, vivacity.

Aromas: red berries, redcurrant, raspberry.

Palate: fresh, balanced.

PAIRINGS

Perfect for an aperitif, this cuvée pairs beautifully with salmon tataki and fruit desserts.



LE TENUTE
LEONE ALATO

