



CHAMPAGNE
DENIS FRÉZIER

Artisan du terroir

ESPRIT ROSE



Monthelon – Mancy – Chavot-Courcourt

Blend : 85% Chardonnay – 15% red wine from Champagne (from the village of Cumières)

Aging : cellar-aged for 3 years

Dosage : 10g/L



Description

“The softness and charm of a great rosé”

This champagne is made from 85% white grapes, and the rest is red wine of Champagne. It perfectly demonstrates the freshness of our vineyard. The lively string of bubbles forms a lovely and long-lasting foam, which beautifully enhances this wine’s clear, salmon-pink and copper-colored robe. Before being aerated, this wine expresses all its fruitiness and generosity. Later, its nose evolves towards notes of white flowers, quince jelly and hints of brandied fruit. Its attack on the palate is round and silky and has us indulge in its freshness, which gives us a real impression of softness. Its finish is also pleasantly reminiscent of red fruits.



The winemaker's recommendation

This rosé will be the perfect accompaniment to your aperitif or fruity dessert, such as a delicious strawberry tart.

