



CHAMPAGNE  
**BRETON FILS**

MAISON FAMILIALE



LES PRESTIGES

**ROSÉ**  
DEMI-SEC

ELABORATION

Reasoned culture principle.  
Traditional manual harvest.  
Malolactic fermentation.

**Grapes variety:** 20% Pinot Noir,  
40% Pinot Meunier, 40% Chardonnay.

**Ageing:** 3 years in cellar.

**Dosing:** 35 g/l.

TASTING

**Eye:** Salmon hues, very fine bubbles.

**Nose:** Elegant, fruity, subtle aromas of red berry syrup.

**Mouth:** Tender, fragrant and well-balanced.

SERVING

**Serving temperature:** Between 6 °C and 8 °C.

**Keeping:** Maximum 4 years.

**Food and wine matches:** A perfect accompaniment  
to a dessert, or even fresh foie gras.

*Available in 75 cl*

**CHAMPAGNE BRETON FILS**

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