



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

12, rue Courte Pilate - 51270 CONGY - FRANCE

Tél : +33 (0)3 26 59 31 03 - Fax : +33 (0)3 26 59 30 60

export@champagne-breton-fils.fr - www.champagne-breton-fils.com