

FAVRE-TEMPIA



GRAPE VARIETY
Chardonnay
Pinot Noir
Pinot Meunier

DESCRIPTION

A Romantic champagne

The production secrets and the vinification method of this cuvée go back to the origins of the House of BILLECART-SALMON and have been handed down for seven generations. The Brut Rosé is a blend of Chardonnay, Pinot Meunier and Pinot Noir vinified as red wine.

TASTING

Appearance: Its pale and bright pink colour is adorned with warm glints of gold and its delicate slowly rising bubbles give it a persistent mousse.

Aroma: This cuvée unveils a subtle aroma leading to an elegant, delicate bouquet of fine notes of red fruits and zest of citrus fruits.

Palate: Its special method of vinification gives this cuvée a light, elegant flavour, followed by a fresh finish with a taste of raspberry.

Serving: This rosé champagne is an ideal partner as an aperitif and can also accompany a dish of wild salmon or sushi. For dessert, it will add a sublime touch to red fruit flavours.

From François DOMI, BILLECART-SALMON' chief winemaker.



www.favre-tempia.ch