

Champagne
**PIERRE
MIGNON**

Le Bréuil - France

**CUVÉE PRIVILÈGE
ROSÉ**

Vintage 2013





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ROSÉ

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Composition:

55% Chardonnay
30% Meunier
15% Pinot Noir

Aging:

9 years on the lees

Dosage:

7 g/l

PRESENTATION

Magnificent presentation for this Année de Madame Rosé Privilège, with a superb metallic pink color. Presented in a luxurious gift box.

TASTING

A relatively pale colour with hints of salmon pink and a light orange shimmer perfectly accompanied by its fine sparkle, the aroma is complex with wonderful aromas of ripe fruit, spices, ginger bread and over-ripe fruit.

On the palate it is silky and full-bodied with a wonderful freshness which brings out refined bitter touches that underline its structure and prolong the finish, it has a perfectly integrated sparkle and gives an overall sense of distinguished and noble harmony.

FOOD & WINE PAIRING

This is a great Rosé Champagne, full of class and distinction which will remain long in the spirit, best served as an aperitif, with a tartar of tuna with sesame seed oil or even with a strawberry tart.

Temperature: 7/9° C.

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