



## **Crayons de Vigne Rosé** **A.O.C. Champagne**

### **Varieties**

55% Pinot Meunier, 30% Chardonnay, 15% Pinot Noir

### **Type of Wine**

Brut Champagne with 24 months of bottle aging.

### **Analytical Parameters**

Sugar: 8.5 g/l

### **Winemaking**

Made with the three classic Champagne varieties –Chardonnay, Pinot Noir, and Pinot Meunier– and aged in bottle for 24 months, giving it excellent maturity before release.

### **Tasting Notes**

**Color:** Beautiful salmon pink with coppery highlights and lively bubbles.

**Nose:** Typically rosé character, with aromas of cherry, raspberry, and blackcurrant, complemented by floral and toasted notes for an elegant, sophisticated aroma.

**Palate:** Fresh and delicate, with prominent red fruit flavors and an elegant finish.

### **Food Pairing**

Ideal as an aperitif or with seafood, sushi, light poultry, and red fruit-based desserts.

## **Awards**

- «9th Challenge» - Medalla de Plata
- «International Challenge» - 90 Puntos