



CHAMPAGNE  
CASTELNAU

rosé



**CUVÉE BRUT ROSÉ**

STYLISH, CONTEMPORARY  
AND ELEGANT. A CHAMPAGNE  
THAT CELEBRATES SUBTLETY  
AND A LOVE OF FINE THINGS

**This cuvée shows subtlety and depth.**

The colour is a gentle pink with salmon notes.

Its fine elegant nose offers ripe black cherry fruit supported by lightly toasted notes.

In the mouth the flavours are full and well rounded, with aromas of red fruit opening up. There are light, minty notes underlined by touches of grilled almond that flatter the palate. The crisp finish gives the whole wine a fresh, clean lift.

**Elisabeth SARCELET**

*Cellar Master  
of Champagnes CASTELNAU*



**FOOD MATCHING**

This Rosé champagne is perfect with warm fruit tarts, clafoutis, or other fruit desserts ; and as an aperitif.



**ASSEMBLAGE**

40 % Chardonnay  
15 % Pinot Noir  
45 % Pinot Meunier  
12 % Pinot made as red wine  
including 20 % of reserve wine



**OTHER**

Dosage : 8 g/l  
Année de tirage : 2012