



CHAMPAGNE

Vollereaux

à Pierrefonds, près d'Épernay, Marne (France)

ROSÉ DE SAIGNÉE BRUT

100 % Pinot Noir / "à la saignée"

Sugar Content : 10g/l - Aging time on lees : 3 years

Our Rosé champagne is made from the maceration of the Pinot Noir grape. This old and traditional method allows us to make a fruity, full bodied champagne in which red fruit flavors dominate.

Very pleasant in aperitif with toasts of smoked salmon, it will go very well with red fruits based desserts in summer...

91 points @ Wine Spectator Magazine

90 points @ Stephen Tanzer's International Wine Cellar



When Tradition meets Excellence...

www.champagne-vollereaux.fr