

DEUX FAMILLES

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**ROSÉ - BRUT
 PREMIER CRU**

THE STORY BEHIND “DEUX FAMILLES”

This is the jigsaw puzzle completed, the union of two families making a whole and who celebrate, with this rosé, all festive occasions. A rosé from the Prévost-Hannoteaux terroir which, by making Pinot and Meunier meet, together with Coteaux Champenois and Champagne, create a delightful explosion of fruits!

WHAT ABOUT YOURS?

Does the union of two families ring a bell? For a wedding, a family celebration, a summer picnic... Pick this Rosé and tell us about you!

ITS MAKING

Vignes de Sacy, classified Premier Cru
 Blending of 50 % of Pinot Noir, 50 % of Meunier including 13 % of Côteau rouge.
 3 years of harvests
 Complete malolactic fermentation
 Dosage: 11 g/l

IN A FEW WORDS...

Fruity (grenadine, red fruits), expressive, delicious

ON TASTING...

Copper colour with glossy raspberry hints.
 The nose is rich and complex with an explosion of fruit aromas first, followed by notes of strawberries, grenadine, cherries, blueberries, passion fruits. A range of flowers is also present (violet, lilac, rose). This candy universe brings tasters back to their childhood with the nostalgia smells of cotton candy and fairground.
 The immediate attack in the palate reflects the nose with an expression of exotic fruits, banana, red citrus and jammed fruits.
 The finish in the palate is an expression of yellow fruits, apple jams, almond paste and Arlequin sweets.

FOR WHICH OCCASIONS?

Champagne for all occasions. Ideal with pheasant in plums, quail in cherries, duck breast with honey, even with Thai cooking.

ITS BOTTLING

In white bottle.



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 ——— Warm regards ———