



CHAMPAGNE
BERNARD REMY

Champagne Rosé

The feminine side of Champagne
to make the gold of our vineyards blush.



With its heady nose of soft fruit, it fructifies on your lips,
the sweetness of raspberries on a bed of roses.



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Tasting

The Rosé displays an elegant coppery colour.

The nose reveals a delicate and light raspberry bouquet.

Rounded and satisfying on the palate, it develops its intense nuances of soft fruit.

The Rosé is the ideal companion to a soft fruit crumble or a runny-centred chocolate cake.

Blending

60 % de Pinot Noir
35 % de Chardonnay
5 % de Meunier
tinged with 8% of Bouzy Rouge

Ageing

2 years' ageing in cellars.

Dosage

8g/l

Bottling

Half bottle, bottle or Magnum.

Awards and Medals*



*See all our awards on our website:
www.champagnebernardremy.com