



CHAMPAGNE MARIE CÉSAIRE

Champagne Rosé Sec

Specially blended with your pre-dinner drinks and desserts in mind. The Cuvée Rosé Sec from the Marie Césaire champagne house will overwhelm you with its sweet red fruit notes which will light up your festive moments. It is a perfect for drinking from the beginning to the end of your celebrations, having a wonderful roundness in the mouth.

Characteristics of the Champagne

When to drink it	Pre- diner drinks, with desserts and sweet dishes
The look	Pink with delicate bubbles
On the nose	The sweet smell of red fruits
In the mouth	Well balanced
Blended from	Pinot Noir 70% Pinot Meunier 20% Chardonnay 10% of which 10% of the red wine comes from Pinot Noir
Added sugar	Made by adding 22g of cane sugar
Degree of alcohol	12 %
Ageing	A minimum of 24 months in the cellars



* Price TTC of the unit, excluding charges of delivery

80-82 rue du Barbâtre, 51100 Reims - contact@marie-cesaire.com

THE ALCOHOL ABUSE IS DANGEROUS FOR THE HEALTH. TO CONSUME IN MODERATION