



HADCO  
wines & spirits  
division

# CHAMPAGNE DEUTZ BRUT ROSE



Varieties: 100% Pinot Noir.

Vineyards: Located at Montagne de Reims region and from Premiers Crus and Grands Crus.

Presentation: 750 ml.

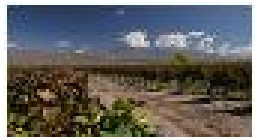
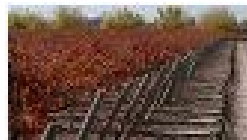


Tasting Notes: A many-hued colour with strong pink tinges and fine bubbles. The nose is fresh and direct, with aromas reminiscent of cherries, blackberries, pomegranates and redcurrants.  
On the palate, the wine shows a deliciously full body that follows on perfectly from the nose. Its flavours remind one of fresh strawberries and raspberries. The finish has a pleasantly acidulous character that adds to the impression of finesse given by this romantic and well-balanced wine.

Food Pairings: This can be enjoyed as much as an aperitif as with a meal, where it would provide the perfect foil for salmon cooked with mushrooms, beef carpaccio, duck with red berry sauces, roast lamb chops or certain fresh and creamy cheese, such as Chaource or Brillat Savarin.



Service Temperature: 6° - 8° C



Champagne  
DEUTZ

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