

CHAMPAGNE
BARON-FUENTÉ



Champagne Rosé Dolorés



Blend : 60 % Chardonnay –
20 % Meunier- 20 % Pinot Noir

Characteristics :

From a complex blend and of the three champagne grape varieties, this superb rosé is the symbol of Gabriel BARON, a man born and bred in the Champagne region, and Dolorès FUENTES, Andalusia: Fresh and warm bodied.

Tasting:

The colour reflects the pale hue of rose petals. Young bouquet, the nose is rich with small red and black berries, biscuit. A fruity and long finish with fine and round tannins.

Best served with:

This rosé Champagne makes an elegant aperitif but could also accompany a dessert like a fruit tart.

Logistic:

Bottle : 750ml
Case : 6 bottles (10kg)
Palette 120x80 : 8 layers of 10 cases
= 480 bottles (800kg)