



Champagne Brut Rosé Premier Cru

Laurianne Lejour

Type	Sparkling wine
Origin	France, Champagne
Producer	Laurianne Lejour Champagne
Expansion	24 months bottle fermentation
Contents	75 cl
Enjoyment phase	up to 10 years
Serving temperature	8- 10° C
Alcohol content	12 %
Grape varieties	Pinot Nero / Pinot Noir / Blauburgunder
Article no	43305315

Comments

An excellent rosé that is suitable for all palates, but that professionals will also love! Extremely limited production, not to be missed!

Pairing

Goes well with fish starters, white meat and fish with sauces

Tasting notes

An excellent Premier Cru Rosé with a high proportion of Chardonnay in this cuvée. Laurianne has created a sparkling, mineral flavour. The Pinot Noir Grand Cru brings out the flavours of blackcurrant and liquorice, which are finely balanced by the refreshingly cool Chardonnay.