

VEUVE BONNEVAL

Rosé Brut Précieux

TECHNICAL DATA SHEET



WINE TYPE

AOC Champagne Brut Rosé



GRAPE VARIETIES

Pinot Noir, Pinot Meunier & Chardonnay



ORIGIN

Marne, Champagne, France



STYLE

Floral, red-fruited sparkling wine



ALCOHOL

12.5% vol.



BOTTLE SIZE

750 ml



VINEYARD & TERROIR

- Marne, Champagne
- Clay-limestone soils
- Chalk and marl
- Manual harvest



WINEMAKING

- Controlled fermentation
- Racking and filtration
- Second fermentation in bottle
- 15 months on lees



TECHNICAL PROFILE

- Salmon hue
- Bright red tints
- Warm, satiny palate
- Fresh finish

TASTING NOTES

COLOR

Salmon hue with bright red tints

NOSE

Floral, lavender, verbena and anise

PALATE

Red fruit, warm, satiny and lightly spiced

FINISH

Fresh with balanced stone-fruit notes



SUGGESTED FOOD PAIRINGS

Salmon • Goat cheese • Berries • Charcuterie

SERVING RECOMMENDATIONS



SERVE

8–10°C



GLASSWARE

Tulip or flute



OCCASIONS

Aperitifs • Receptions



PACKAGING

Bottle: 750 ml
Closure: Natural cork and wire cage
Category: AOC Champagne Brut

ABOUT THIS CHAMPAGNE

An AOC Champagne Brut Rosé from the Marne, blending Pinot Noir, Pinot Meunier and Chardonnay. Its floral aromatics, red-fruit purity and fresh finish suit aperitifs, cocktails and receptions.

FLORAL • RED FRUIT • SATINY • PRODUCT OF FRANCE