



#### Grape varieties

The selection of base wines is made among the different Blanc de Blancs and Blanc de Noirs depending on the vintage characteristics in order to obtain the best expression of the style of the house.

#### Winemaking

This Charles de Saint Céran Rosé Brut is produced by the natural fermentation in vat.  
The fermentations take place at low temperature (17-18°C) to preserve the fruit purity. After a slow "prise de mousse" at cellar temperature (10-12°C), the wine is left to rest on its lees. The latter are "shaken" into suspension on a daily basis during 3 months to obtain an optimal harmony.  
After a gentle filtration, the moderate "dosage" brings the final touch.

#### Tasting notes

Deep pink colour with aromas of small berry fruits.  
Appealing and seductive on the palate resulting from a balance between freshness and fruit, emphasized by a well-adjusted dosage.

#### Food and wine pairing

This wine will be perfect with a paprika prawns salad or with red fruits desserts, such as a strawberry cream cake.

#### Serving suggestions

Serve between 6 and 8°C.

#### Additional information

Alcohol : 11.5% Vol.  
Dosage : 8 g/L.  
Sparkling wine produced in France.  
Volume contents : 750 mL.