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	NOSE	PALATE	FINISH
Salmon hue with bright red tints	Floral, lavender, verbena and anise	Red fruit, warm, satiny and lightly spiced	Fresh with balanced stone-fruit notes

SUGGESTED FOOD PAIRINGS
Salmon • Goat cheese • Berries • Charcuterie

SERVING RECOMMENDATIONS

SERVE	GLASSWARE	OCCASIONS
8–10°C	Tulip or flute	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