



CHAMPAGNE
Charles Heston



SÉLECTION ROSÉ
Fruity & Generosity

Cuvée Sélection Rosé is a blend of 50% Pinot Meunier, 20% Pinot Noir and 20% Chardonnay, to which 10% red wine are added. The grapes used to make this red wine come from plots selected according to the vintage.

WINEMAKING

Hand-harvested from selected plots

Alcoholic fermentation in temperature-controlled stainless steel tanks

Malolactic fermentation

Dosage 6 g/l

Aging: 24 months minimum on laths in our cellars

TASTING NOTES

Behind an intense coral hue, an expressive, fruity nose is revealed, leading to the generosity of cherries and the liveliness of citrus fruit. To confirm the generous and aromatic character of this champagne, the palate brings a concentrate of fresh red fruit syrup, with a refined, creamy and acidic finish.

« PINOT NOIR STANDS OUT WITH REFINEMENT AND GENEROSITY THROUGH AN EXQUISITE BLEND »



Cuvée Sélection Rosé is perfect with red fruit desserts, or for epicureans, with pan-fried shrimp marinated in sweet and savory soy sauce and sesame.

CAVEAU DE VENTE - BAR À CHAMPAGNE

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