



Boutillez-Guer

Cuveé Rosé

VARIETY:

70% Chardonnay, 30% Pinot Noir of which 10% red slope

LOCATION:

Montagne de Reims, Villers-Marmery, Premier Cru, Chalk Floor

APPEARANCE:

Shiny Pink In Copper

MOUTH:

Intoxicating mousse! The rosé reveals itself refined, round and quite powerful. But pleasantly fresh!

NOSE:

Stunning notes with fruity and spicy accents.

FOOD:

Scallops with Denntchen of Champagne, Lobster New Burg, Salmon with white butter, cailles with grapes, Sorbet with peach and pink biscuits from Reims, Bavarian cream with raspberry crumble of red fruit or as a refreshing aperitif on the summer terrace!