



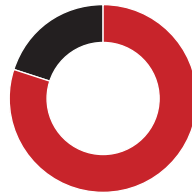
# CHAMPAGNE A.D. COUTELAS

DEPUIS 1809



## *Elixir* ROSÉ - 2018

### BLENDING



■ 80% Chardonnay

■ 20% Pinot Noir

Grape varieties grown using sustainable age-old methods.

### WINEMAKING TECHNIQUES

Red wine made by skin maceration with the Cuvée Origin' base.

### ANALYTICAL FEATURES

6g/l sugar dosage

### TASTING

Its vibrant pink hue is mouth-watering. Fine and delicate bubbles dance a ballet in the glass.

Complex and fruity initial aromas. Berry notes reign with style. Zesty notes bring freshness without detracting from the berries.

Berries hit the palate with fresh and delicate flavour. Then the wine's true rich and complex personality is revealed. Berries dominate throughout with toffee apple flavours.

### WINE AND FOOD PAIRINGS

This rosé champagne brings the best out of white meat dishes and chocolate or berry desserts.



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