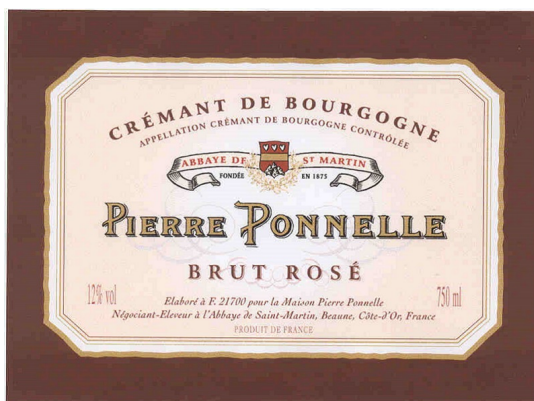




PIERRE PONNELLE

## CRÉMANT DE BOURGOGNE BRUT ROSÉ



### TERROIR

Made in the traditional way, the second fermentation takes place in the bottle to obtain more delicate and fine bubbles. Aged for a minimum of 12 months on slats.

### TASTING

Nice ruby red colour, with nuances of rose petals.

Aromatic bouquet with fresh red fruits aromas.

Crisp and lively with delicate bubbles. A light finish with a pleasant freshness.

### FOOD MATCHING

Excellent with any light dish of red or white meat. Soft cheeses.

REGION	Bourgogne
TYPE	AOC
LEVEL	Crémant de Bourgogne
GRAPES	Chardonnay, Pinot Noir, Gamay, Aligoté
SERVICE TEMPERATURE	8°
AGING POTENTIAL	1 year

Find this wine on our website

[WWW.CVA-BEAUNE.COM](http://WWW.CVA-BEAUNE.COM)

> page <https://www.pierre-ponnelle.com/b/aM>

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