

TANGO PARADOXE

BRUT - ROSÉ

Meeting of Chardonnay and Pinot Noir, this rosé is a waltz of red fruits in the elegance of Chardonnay.

CHARACTERISTICS

- Grapes varieties : 90% Chardonnay, 10% vin rouge (Pinot Noir)
- Terroirs : Chardonnay du Sézannais, Pinot Noir Venteuil
- Dosage : 6 g/l
- Bottling year : 2018

ELABORATION

- Practice of bleeding on red wine for an increased concentration of color
- Blend only of Chardonnay colored with red wine
- Bottling 10 months after the harvest, without filtration
- Ageing in bottle : minimum 24 months

TASTING NOTES

- Bright raspberry and salmon color
- Expressive, fresh and fruity nose
- Spicy, peppery palate with notes of red berries

AVAILABILITY AND TASTING ADVICE

- Available in bottle
- Potential of wine ageing : 3 years, to taste in its youth on the fruit
- Pairings : sushi, strawberry soup, strawberry pie, fresh goat cheese with black cherry jam
- Serve at 6°C

