

FT

CHAMPAGNE  
**FERNAND THILL**

VIGNERON A VERZY GRAND CRU



## ROSÉ

### BRUT

#### GRAPE VARIETIES

Chardonnay & 11% of Bouzy Rouge

#### QUALITY & DOSAGE

≤ 8 g/l BRUT

#### TASTING NOTES

Eye : A salmon-pink champagne with coppery glints.

Nose : The nose is powerful with a hint of stewed fruit. It proudly presents fragrances of red fruit, especially wood strawberry and raspberry, as well as pink biscuit. On breathing, its soil of origin reveals itself in notes of chalk and redcurrant jam, along with a hint of leather and white pepper.

Palate : The palate is smooth and lively, resulting from its expertly balanced dosing. It expresses its maturity with notes of toast, mocha and raspberries preserved in eau-de-vie. Then, finally, we identify superb zests of peach stone and firm black grapes.

#### SERVICE AND ADVICE

Between 8 and 10°C in an ice bucket with fresh water and a few ice cubes.

#### WINE PAIRING

As an aperitif, this rosé champagne will go perfectly with salmon sashimi, prawn tempura with sweet and sour sauce, or a morsel of beef carpaccio with parmesan.

To accompany a dish, it is perfectly suited to grilled lobster with West-Indian sauce antillaise, lamb tajine with prunes or curried cod fillet.

With cheese, try a Salers, a Chaource or even a Maroilles.

