



Jean
Vesselle

DEMI-SEC ROSÉ FRIANDISE

The intense pink colour of the Rosé de Saignée gave us the urge to create a mild cuvée to complement delicacies.

The dosage is carried out with sugar from the grapes in order to leave the fruity aromas intact. We call it «croquant, craquant, croustillant...» (crispy, crunchy, melt in the mouth-y...).

A champagne for all desserts, even chocolate ! Complementary with biscuits, not forgetting Reims pink biscuits.



Grape Variety: 100% Pinot Noir

Maturation: Minimum of 2 to 3 years

Dosage: between 32 and 33 g of sugar/litre (Demi-Sec) (grape sugar)

CHAMPAGNE
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