

# CHAMPAGNE STANISLAS BONAFÉ

CUVÉE SACRÉ COEUR SB ROSÉ

NM

CHAMPAGNE ROSÉ :

0377 0017 301 441

Rosé champagne enchants with its distinctive character and richness. Its subtle hue suggests a remarkable aromatic intensity and exquisite effervescence. Expressive and balanced, it provides a tasting experience brimming with freshness and vitality, making it perfect as an aperitif or alongside a meal. A champagne designed for enjoyment and conviviality, it is both sophisticated and daring.



<b>ORIGIN :</b>	<b>FRANCE</b>
<b>VINEYARD :</b>	<b>MARNE VALLEY</b>
<b>GRAPE CULTIVARS :</b>	<b>CHARDONNAY , PINOT NOIR, PINOT MEUNIER</b>
<b>DOSAGE :</b>	<b>9 G/L</b>
<b>ALCOHOL CONCENTRATION:</b>	<b>12.5% VOL</b>
<b>EYE :</b>	<b>The rosé wine exhibits a delicate pink hue reminiscent of flower petals, accented by golden highlights and effervescent fine bubbles.</b>
<b>NOSE :</b>	<b>The nose presents an aromatic bouquet that is both delightful and sophisticated, featuring vibrant red fruits accompanied by notes of pomegranate, citrus zest, and subtle hints of brioche.</b>
<b>ORAL CAVITY :</b>	<b>The mouthfeel is smooth and silky, harmoniously balanced with a delightful roundness and a finish that features subtle notes of minerality and lemon.</b>
<b>CULINARY AND OENOLOGICAL PAIRINGS:</b>	<b>Dishes featuring subtle flavors, including salmon, shellfish, white meats, and poultry; cuisines with a hint of spiciness; sweet and savory combinations; certain mild cheeses; and desserts made with red fruits.</b>

**EXCESSIVE ALCOHOL CONSUMPTION POSES SIGNIFICANT HEALTH RISKS; IT IS ADVISABLE TO DRINK IN MODERATION.**