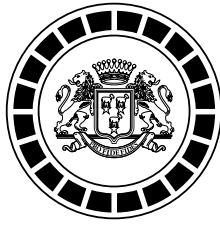


Senses



CHAMPAGNE

Charles de Cazanove

TRADITION PÈRE & FILS

ROSÉ

EXTRA DRY

Charles de Cazanove continues to awake all your senses and the hidden one with this second edition of the Senses rosé cuvée. This rosé champagne, dosed in extra-dry, reveals a sweet summer scent.

Color

A sparkling pink with golden tones.

Nose

A rich, expressive nose of red fruits, gradually accompanied by touches of yellow peach and plums.

Palate

This champagne offers a sweetness that balances perfectly delicacy and lightness. Intense notes of red fruits (blackcurrant, raspberry) which provide roundness. The delicate finish reveals citrus aromas.



MAISON
FONDÉE
À REIMS
EN 1811



CHAMPAGNE
Charles de Cazanove
TRADITION PÈRE & FILS
Senses
ROSÉ
EXTRA DRY

Terroir

Pinot Noir from Massif de Saint Thierry and Sézannais
Chardonnay from Marne Valley and Sézannais
Meunier from Marne Valley and Sézannais

Blend

50% Pinot Noir
30% Chardonnay
20% Meunier

Dosage

15 gr/L

Storage

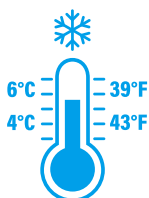
Enjoy preferably within 2 years.

Serving temperature

Between 39°F and 43°F.

Pairing

With an aperitif or a pistachio desert.



Drink responsibly