



CHAMPAGNE LÉTÉ-VAUTRAIN



BRUT ROSÉ

KNOWHOW

ROYAL

The Rosé Royal is made by adding red wine from our harvested grapes. This blended champagne is the fruit of a unique method and is our own appellation.

BLEND - DOSAGE 5g/l - 12,5% volume

- 🍀 60% Meunier
- 🍀 20% Chardonnay
- 🍀 20% Pinot Noir

Rosé blended with 15% red wine from Meunier and Pinot Noir grappes

AGEING 3 years in our cellars

VINIFICATION

Grapes immediately cold pressed
Stainless steel tanks and oak barrels

TASTING

- 👁️ the robe of our Rosé Royal is sparkling and salmon-coloured
- 👃 the bouquet is first floral with notes of rose, and then becomes more complex with aromas of fresh grapes and small red fruits.
- 👄 the full-bodied palate offers hints of raspberry and wild strawberry. The extremely fine tannins bring a smooth finish.

PERFECT PAIRING 🕒 SERVICE TEMPERATURE 8°C - 10°C

This cuvee is the perfect aperitif, and is wonderfully delicious with a strawberry or fresh fruit salad.

Available in
bottle (750ml)

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PLEASE DRINK RESPONSIBLY