CHAMPAGNE
Philippe Fays

Cuvée Rosé

Brut Rosé

«Each of our wines reflects its unique terroir»

Blending

100% Pinot Noir

Ageing in our cellar

2 up to 3 years

Dosage

10 gramme per litre

This “Rosé de Saignée” Champagne has an intense and light appearance, with vigorous bubbles. Red fruits, violet flowers and citruses are perceived on the nose. On the palate, the attack is supple and fresh with a balanced effervescence. The fruity, greedy and luscious tastes are enhanced by grapefruit acidity with a light and pleasant finish.

www.champagne-philippefays.com

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