



Champagne
LA MAISON HUIBAN
Auguste Huiban & Paul Augustin



ROSÉ

Fruity, balanced, fresh

VARIETAL:

Pinot Meunier 90% - Pinot Noir 10%

DESCRIPTION:

This rose 100% black grapes (Meunier and Black) is distinguished by its aromas of red fruits (wild strawberry, raspberry).

A colorful, powerful and well balanced champagne that will bring a round and fresh mouth.

SUGGESTION TASTING:

Ideal to accompany poultry, white meats and some seafood such as scallops and langoustines.

It will also stand out alongside desserts based on fruit.

DISTINCTIONS:

- A star at Guide Hachette des Vins 2010 and 2018

TECHNICAL CHARACTERISTICS

Dosage

6

gramme per litre

Cellar aging

3

years

Rest after disgorgement

6

months

Availabilities: Bottle - Magnum - Jeroboam - Mathusalem