

CHAMPAGNE CRISTAL BRUT ROSE

Champagne

Denominazione	sparkling_rosé	Vitigni	—
Gradazione	—	Formato	0,75L
Tipo	—	Annata	—

NOTE DI DEGUSTAZIONE

The 2016 Champagne Cristal Brut Rosé by Louis Roederer captivates with its luminous salmon hue and an exuberant stream of fine bubbles. On the nose, delicate aromas of wild strawberries and citrus zest intertwine with hints of almond and bakery notes. Its palate unveils a lush tapestry of red berries and creamy nougat, underscored by a mineral freshness that lingers with graceful clarity.

ABBINAMENTI CONSIGLIATI

Carni rosse, formaggi stagionati, primi piatti corposi.