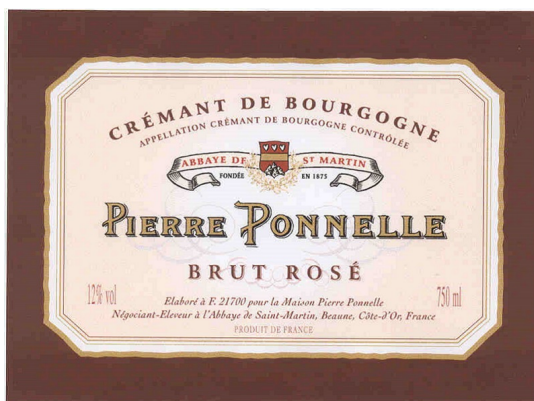




PIERRE PONNELLE

CRÉMANT DE BOURGOGNE BRUT ROSÉ



TERROIR

Made in the traditional way, the second fermentation takes place in the bottle to obtain more delicate and fine bubbles. Aged for a minimum of 12 months on slats.

TASTING

Nice ruby red colour, with nuances of rose petals.

Aromatic bouquet with fresh red fruits aromas.

Crisp and lively with delicate bubbles. A light finish with a pleasant freshness.

FOOD MATCHING

Excellent with any light dish of red or white meat. Soft cheeses.

REGION	Bourgogne
TYPE	AOC
LEVEL	Crémant de Bourgogne
GRAPES	Chardonnay, Pinot Noir, Gamay, Aligoté
SERVICE TEMPERATURE	8°
AGING POTENTIAL	1 year

Find this wine on our website

WWW.CVA-BEAUNE.COM

> page <https://www.pierre-ponnelle.com/b/aM>

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