



ST MARTIN ROSE BRUT CRÉMANT DE LUXEMBOURG



Blend

- 100 % Pinot Noir

Tasting Notes

The Crémant St Martin Rosé Brut convinces at first glance with its beautiful pink salmon dress and the fine pearls that gradually appear on the surface. Based on Pinot Noir, he reveals a beautiful bouquet of red fruits (strawberries and raspberries), leaving a pleasant freshness on the palate. A discovery that becomes a true privilege.

Vinification

- Pressing according to the champagne method
- Bottle fermentation
- Ageing for 12 months at least, at a constant temperature of 12°C

Food pairing

Served as an aperitif or with a desert of red fruits.

