



ST MARTIN BRUT ROSÉ 100 ANS CRÉMANT DE LUXEMBOURG

Blend

- 100 % Pinot Noir

Tasting Notes

True witness of authenticity and know-how, the Crémant St Martin Brut Rose 100 YEARS displays a remarkable elegance and subtlety.

Its pretty salmon color, with a beautiful shine, reveals its delicate side from the first look. Its fond character with mainly red berries, wrapped in fine bubbles, amazes the taste buds.

A true delight, supported by a beautiful length, which ends all in harmony.

Vinification

- Pressing according to the champagne method
- Bottle fermentation
- Ageing for 18 months, at a constant temperature of 12°C

Food pairing

A delicious aperitif or served with red fruit-based deserts.

