



CHAMPAGNE
FERDINAND
BONNET

PERLE ROSÉE BRUT



“ This Ferdinand Bonnet classic is the result of a blend of 92% Pinot Noir vinified in white and 8% Pinot Noir vinified in red. This exceptional Rosé cuvée of Côte des Bar reveals a Champagne of great freshness, great precision and remarkable finesse.”

- IRVIN CHARPENTIER, CHEF DE CAVES -



TASTING NOTES

Its colour is a radiant pink with fine, regular bubbles rising. Its subtle and delicious nose has aromas of red fruits, mainly gooseberry and wild strawberry. On the palate, its freshness and liveliness blend harmoniously with notes of ripe strawberries and citrus zest, while its lingering finish leaves a pleasant sensation of lightness.



MULTI-VINTAGE BLEND

Champagne perle rosée is usually made from a single year's grapes but may contain a fraction of the previous year's reserve wine.



GRAPE VARIETIES :

Pinot noir : 100 %

DOSAGE : 8 g/L

