

Champagne, France



LE ROSÉ 2015



A vibrant and juicy attack, unfolding with hints of pomelo and peach, stretching into mandarin juice notes that linger. The finish lifts with whispers of ginger, toasted almonds, and a touch of Sichuan pepper. This champagne will pair wonderfully with scallop or shrimp yakitoris, spring rolls and filet mignon in crust.

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