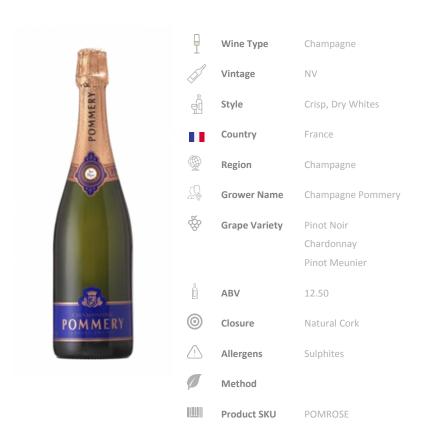






POMMERY BRUT ROSÉ NV



TASTING NOTES

Champagne Pommery Brut Rose Non Vintage. This is a dry, traditional-method Champagne crafted from a blend of Chardonnay, Pinot Noir, and Pinot Meunier. Sourced from 40 crus across the Champagne region, it reflects a clean, mineral-driven style with a crisp structure. Produced using the This Brut Rose undergoes secondary fermentation in bottle, contributing to its fine mousse and elegant texture.

Food Matches

Smoked Salmon, Ceviche with Blueberries & Popcorn & Mixed Greens with

REGION



Champagne

Champagne is a region in the north-east of France famous the world over for its sparkling wine of the same name and concentrated around the towns of Reims, Epernay and Ay. Vines are cultivated near the northern-most extreme of latitude for viticulture, and the cool climate results in the high acidity... Read More

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GRAPE



Pinot Noir

Pinot Noir is the grape variety used in all quality red wines from Burgundy, and as a varietal wine in several parts of the New World, most notably New Zealand, California and Chile. It is also one of the three grape varieties commonly used in the production of Champagne and other traditional method... Read More

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