



MARCEL VÉZIEN
CHAMPAGNE
— À CELLES-SUR-OURCE —



CELLES QUE J'AIME

Blended rosé champagne

This blended rosé champagne, consisting of 90% white wine and 10% red wine, combines freshness and lightness. **Celles que J'aime** oozes charm and femininity. Salmon-pink colour, a floral nose... and the palate, bursting with delicate red berries, is a pure delight that everyone will enjoy. An exquisite indulgence!

TASTING NOTES

Appearance: Delicate salmon pink with fine bubbles.

Nose: Pleasant nose with generous floral notes.

Palate: Wonderfully fresh red berries seduce the palate. The ultimate refreshing, festive rosé !

FOOD & WINE PAIRING

Pairing with similar flavours: Berry sabayon, red meat, duck breast, game.

Pairing with contrasting flavours: Andouillette sausage with Chaource cheese.

Dosage	Grape varieties	Maturation on lees
8g/l (Brut)	Blend of Blanc de Noirs with 10% AOC Champagne red wine	36 to 40 months on lees