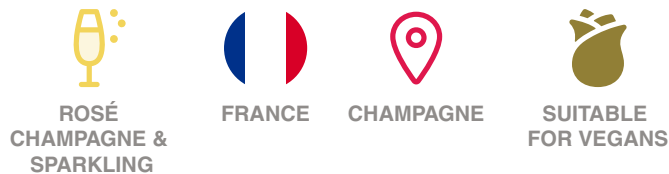


Champagne Telmont

Réserve Rosé



TASTING NOTE

Marked by honeysuckle and a hint of vanilla strawberry on the nose, with an elegant foam. Bake red fruits are plentiful, as is baking spice. The mid palate gives way to nuances of berries fruit and a brisk mineral finish.

VINIFICATION

Vinified using the classic Champagne method, famed by the region. Malolactic fermentation is encouraged to take place to soften that acid and add further complexity to the plate.

FOOD MATCHING

An elegant accompaniment to blinis with smoked salmon and caviar.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Chardonnay (87%), Pinot Meunier (13%)
CLOSURE	Natural Cork
SKU CODE	K22561NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	K22561NV