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### Blend:

A deliciously fruity blend. A selection of several cru wines creating Champagne of great freshness and elegance.

“A HARMONIOUS, FRUITY CHAMPAGNE REVEALING A SALMON-PINK HUE.”

**Appearance:**

Silver-tinged salmon-pink, with a steady ribbon of fine bubbles.

**Nose:**

Red fruit aromas. Intense, developing notes of blueberry, blackcurrant and raspberry.

**Palate:**

Delicate on the palate, fluid, underpinned by an extremely fine bead. Fruity finish.

For an aperitif, best served at 7 - 8°C.  
With food, best served at 10 - 12°C.

### Food and wine pairings:

Aperitif: Salmon and avocado blinis  
Starter: Chicken and vegetable samosas  
Main: Pork Nuoc-Mam with soy beans  
Dessert: Gariguette strawberry souffle tart