

# Les Fleurs Blanches

## Brut Rosé NV

Region:  
Burgundy

Grapes:  
Charmat

ABV:  
11.5%

### What:

A beautifully balanced French Brut Rosé bursting with fresh red berry fruit and fine, persistent bubbles. Bright, lively, and effortlessly elegant from start to finish.

### Where:

The vines are guyot-trained and grown in chalky soils on a south-east facing vineyard plot. After harvesting in early September, the grapes are fermented in stainless steel tanks for around 10 days at 62°F. Produced from Grenache grapes, they are macerated overnight in the press. The wine is aged 3 weeks on the lees before bottling

RS 9 gr/L

Barcode:  
3430560015393

Sales Info:  
750ml ,Case12 ,37.00 lb.

Palletization:  
56 cases / 5 Layers



### Food Pairings:

Soft, creamy cheeses like Brie, Camembert, or a mild blue cheese pair beautifully with this wine, amplifying its delicate floral aromas and subtle sweetness. The rich, buttery texture of these cheeses complements the wine's smooth profile, creating a balanced and indulgent tasting experience.

### Tasting Note:

Les Fleurs Blanches Rosé enchants with its elegant stream of fine bubbles, unveiling a delicate, effervescent bouquet. Notes of rose petals, ripe strawberries, and a hint of fresh cream unfold gracefully, leading to a vibrant palate layered with fresh red fruits and a soft, persistent mousse that lingers with charm and finesse.

