



MAISON
CASTEL
FRANCE

Discovery Sparklings range

CUVÉE ROSÉE



“Cuvée Rosée is a delicate, well-balanced sparkling wine. Fruity and elegant, it has wonderful aromatic character.”

Cédric Jenin - Winemaker



MAISON CASTEL KNOW-HOW

Cuvée Rosée is made in a reputed Castel facility in Burgundy which dates back 60 years and illustrates French *savoir-faire* in making wine production. The production process is regularly and carefully monitored by the Maison Castel teams.



A VERY ACCESSIBLE WINE

There are many ways to enjoy this wine: pairing it with sweet and savoury dishes will reveal its intensity. It has an attractive coral pink robe, with fine, long-lasting bubbles. Its acidity hints at raspberry and pomegranate and is complemented by a fine, silky texture. A subtle, refined and very well-balanced wine.

Residual sugars 12g/L



Elegant, strong pink robe with purple hints, and lively, fine bubbles



Enjoy as as aperitif or with desserts. An ideal pairing would be panna cotta with raspberry coulis



Vibrant nose with fresh fruit notes (raspberry, pomegranate and redcurrant) and floral hints



Serve at 7 - 8°C



Initial crispness develops into an elegant wine with good structure and expressive red fruit character



Can be aged up to 2 years



VEGAN FRIENDLY

More information : www.maisoncastel.wine/en/