



René Briand is characterized by its unique selection of grape varieties depending on the vintage quality. These traits are styled to obtain a fresh and delight sparkling wine.

ROSÉ BRUT

GRAPE VARIETIES

Gamay noir à jus blanc, Airen, Merlot

WINEMAKING

Natural fermentation in stainless steel tanks. Aged for 3 months.

TASTING NOTES

A light pink robe with fine bubbles. An expressive and fruity nose with aromas of redcurrant, strawberries, and raspberries. A lively attack, fresh, and full-bodied in the mouth with notes of red berries.

TECHNICALS

Alcohol: 11.5%

Dosage: 8 g/l

Serving Temperature: Between 6° and 8°C

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