



# CHAMPAGNE CHÂTEAU DE BIGNY

## GRAND ROSÉ



### HISTORY

Château de Bligny is the only Château to benefit the «title» of Château in the Champagne Region as a Grower Producer. A unique estate with an unprecedented heritage of history and winemaking.

### TERROIR

Côte des Bar . Aube . Village of Bligny

30 hectares and 8 plots outline the vineyard of the Château de Bligny.

Typicality : Hard climate, kimmeridgian limestone, steep slopes.

### BLEND

50% Chardonnay.

50% Pinot Noir with 15% of red wine from the Champagne Appellation.

### DOSAGE

10 g/l.

### TASTING NOTES

Colour :

The colour is a deep raspberry pink.

Nose :

The nose is fresh and precise with aromas of orange citrus zests.

Palate :

Lively mouth with fixed trajectory, the flavors of wild strawberries, wild raspberries, redcurrants and blood orange sparkle before the juicy finish.

### RECOMMENDATIONS

Storage :

Enjoy preferably within 2 years.

Service temperature :

Between 8 and 10°C.

Pairings :

An ideal Champagne as an aperitif, with a smoked pork tenderloin, a gourmet dessert.

[www.champagnechateaubligny.com](http://www.champagnechateaubligny.com)

Drink responsibly.