

SYNTONIE ROSE

SYNTONIE ROSE is an harmonious balance between all grapes variety with a thin touch of red wine.

SYNTONIE ROSE embodies the refinement of EDOUARD PRETROT's wines.

The Pinot Noir harvested at perfect maturity structures this blend by its fruitiness, the Pinot Meunier gives it an appreciable sweetness and the Chardonnay brings its touch of delicacy and freshness.

TECHNICAL DETAILS

- vinification in stainless steel vats
- alcoholic and malolactic fermentation completed
- 30% to 40% reserve wines
- Aged for an average of 30 months on lees
- Dosage: 6 g/L
- Alcohol level: 12% ABV

TASTING NOTES



Rose petal colour, brilliant and seductive, fine and generous bubble.



Charming and delicate, it reveals aromas of raspberries and peaches enhanced by floral notes of cherry blossoms.



Intense and all in roundness, finishing in greediness on notes of raspberries and morello cherries.

FOOD PAIRING

This delicate and greedy Champagne will be appreciated as an aperitif. EDOUARD PRETROT SYNTONIE ROSE will also be the ideal pairing with cold meats, pink lamb chops, half-cooked salmon and of course a red fruit dessert.

ÉDOUARD
PRÉTROT
CHAMPAGNE



www.edouardpretrot.com

36 REMPART DU MIDI - 51190 AVIZE - FRANCE - +33 310 151 244 - champagne@edouardpretrot.com



BLEND

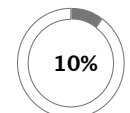
Chardonnay



Pinot Noir



Pinot Meunier



BOTTLE AVAILABLE

