

# Graphic Ice Rosé

**INTENSE AND GENEROUS**

## Blend:

A harmonious blend of 10% chardonnay for elegance and finesse, 45% pinot noir for roundness and structure and 45% meunier for fruitiness and soft, supple character.

## Drinking occasions:

**ANY TIME, DAY OR NIGHT!**



## Tasting note:

Graphic Ice Rosé is a refreshing, original, intensely fruity Champagne, free from the shackles of convention.

A ripe raspberry or a slice of clementine or mango is all it takes.

A simple, exuberant, full-flavoured Champagne, bursting with intense fruit flavours and perfect freshness.

Graphic Ice Rosé is a lively, delicious blend effusing irresistible fragrances. Best served ultra-chilled or over ice to enhance its crunchy fruit.



## Elaboration:

### **Aged for 2 - 3 years in the cellars.**

The freshness and structure of this Champagne blend combine to perfection with the expressive fruit of the red wine making up 18% of the blend.

*The Chief Winemaker adapts dosage levels to each Champagne in order to enhance its flavours and aromas. The choice of reserve wine is crucial and takes into consideration a whole range of factors, including the proportion of cru wines, year of harvest, grape varieties, and vinification and ageing methods, in order to guarantee the intrinsic style of each Champagne*

## Food and wine pairings:

### **Simple pleasures**

Clementine or strawberry tart

### **Relaxing interlude**

Strawberry or cherry clafoutis

Tropical fruit salad

### **Fine dining**

Strawberry *fraisier*: the ultimate Victoria Sponge