

C H A M P A G N E



Philippe Costa

UN PEU DE FOLIE.

BRUT ROSÉ SYNPHONIE



Brut Rosé SYNPHONIE Philippe Costa comes from "Cote de Blancs"; Chardonnay vineyards are in Gauves and Pinot Noir vineyards in Mancy.

SYNPHONIE Rosé is composed by 90% Chardonnay and 10% Pinot Noir.

This cuvée is obtained assembling the right quantity of Pinot Noir (red wine), to the Chardonnay (white white), in order to reach the right color.

Area of Origin : Grauves, Mancy - Cote de Blancs.

Grape Varietals: 90% Chardonnay, 10% Pinot Noir

Vinification: Stainless Steel

Tirage: 3 years in the bottle on yeast

Dosage: 6 gr/l

Capacity available: 0,75 l

Intense pink colour, with salmon reflections, bright and brilliant, the perlage is refined and persistent.

An explosion of sensations on the nose. The wild rose elegantly envelops the nose, followed by a succession of fruity notes of berries.

It's balanced fresh in the mouth, the perlage is lively but in the time elegant, never too invasive. It's perfect, clean and pleasing. It is a very interesting Rosé in terms of pleasantness and structure. Also ideal with meat dishes.

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