



## CAFÉ DE PARIS ROSÉ BRUT



Opening a bottle of Café de Paris let us soak up the frenetic atmosphere of famous French cafés: gather together at the bar, chill in on the comfy bench seat, or even meet people in the patio.

Café de Paris is a refreshing wine with a strong personality. A delicious thirst-quenching wine made of natural delicate bubbles, and elegant colours.

With Café de Paris, let's pop the cork and make delightful moments sparkling around !



### Winemaker

Our chief winemaker, Bruno Kessler, always sticks to his daily mantra : make excellent wines that fit with new consumption habits. In order to do so, he first ensures the highest quality of the products. He prides himself to provide consumers with modern wines, that will trigger emotions and create moments of sharing, thanks to a wide range of unique tastes. This is the path that Bruno's work takes, delicious wines, respectful of traditions but also future-oriented.



### Winemaking

Since 1967, Café de Paris owns a unique and authentique savoir-faire. Elaborated in Cubzac-Les-Ponts in the Bordeaux region, the wines are distributed worldwide.

These refreshing wines come from Gamay & Cabernet Franc carefully chosen and blended by our chief winemaker. The natural fermentation process gives these wines their delicate & singular perfume.

A remarkable legacy making the brand proud.

### Tasting

**Color :** A beautiful dress with shades of rose petals dressed with a string of fine and abundant bubbles.

**Nose:** A fine and light nose with aromas of red fruits (strawberry, raspberry) and sweet pears.

**Palate:** Fresh and thirst-quenching, with delicious notes of red berries and a nice roundness.



### Food pairing

Serve well chilled, for example as an aperitif with Provençal olives, marinated beans and crispy biscuits.



#### Bottle size

75 cl



**Alcohol:** 12%

**Atmosphere:** 4 Bar

**Acidity:** 4.03g/l H<sub>2</sub>SO<sub>4</sub>

**Residual Sugar:** 12.7 g/L