

CAFÉ DE PARIS

Brut Rosé Vin de France

OUR STORY

Authenticity/History

- Oldest Sparkling wine cellar in France (200+ years old)
- 1898: Created in Cubzac-Les-Ponts. Connected to Bordeaux by the Eiffel bridges
- 1930: Part of the G.H. Mumm and Perrier-Jouët champagnes empire.
- 2020: Acquired from Pernod Ricard by Cordier
- 2022: Top 10 Sparkling brand in the world

Wine Characteristics:

- Unique Style: Combines batonnage with traditional French winemaking.
- Distinct Flavor: Citrus, floral, and mineral notes from Colombard, Mediterranean varietals
- Low Sweetness: Very low dosage, balanced by fine bubbles and smooth texture from lees aging.

OUR SPARKLING BRUT ROSÉ

Differences: Fresher and lighter than Crémant, more complex and less sweet than Prosecco

Color: A stunning dress in delicate shades of rose petals, adorned with a cascade of fine and abundant bubbles.

Nose: A delicate and airy nose, revealing aromas of red fruits like strawberry and raspberry, complemented by hints of sweet pear.

Taste: Refreshing and thirst-quenching, with delightful notes of red berries and a beautifully rounded finish.

Pairings: Serve well chilled, ideally as an aperitif alongside Provençal olives, marinated beans, and crisp biscuits.

TECHNICAL INFORMATION

APPELLATION: Vin de France

BLEND: Colombard, Ugni blanc & Gamay

SRP: \$14.99

ACCOLADES : 90pts tasting Panel

WINEMAKER: Alexandre Malfray

AVAILABLE FORMAT: 75cL

ABV: 11.5%

PH: 4 Bar

RESIDUAL SUGAR: 12g/l

CLOSURE: Cork

IMPORTER: CORDIER USA

UPC: 840877001324



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www.cordier-usa.com

