

# TANGO PARADOXE

BRUT - ROSÉ

*Meeting of Chardonnay and Pinot Noir, this rosé is a waltz of red fruits in the elegance of Chardonnay.*



## CHARACTERISTICS

- Grapes varieties : 90% Chardonnay, 10% Pinot Noir
- Terroirs : Chardonnay from Sézannais, Pinot Noir from Venteuil
- Bottling year : 2019

## ELABORATION

- Practice of bleeding on red wine for an increased concentration of color
- Blend only of Chardonnay colored with red wine
- Bottling 10 months after the harvest, without filtration
- Ageing in bottle : minimum 24 months

## TASTING NOTES

- Bright raspberry and salmon color
- Expressive, fresh and fruity nose
- Spicy, peppery palate with notes of red berries

## AVAILABILITY AND TASTING ADVICE

- Available in bottle
- Potential of wine ageing : 3 years, to taste in its youth on the fruit
- Pairings : sushi, strawberry soup, strawberry pie, fresh goat cheese with black cherry jam
- Serve at 6°C