



Geisweiler MONOPOLE

TERROIR

Grape varieties: Exclusively Pinot Noir

VINIFICATION

Traditional sparkling wine method. 12 to 18-month maturing period.



COLOUR

Attractive blush colour with salmon-pink highlights and a wonderfully fine and delicate bead.

NOSE

A cocktail of small red berry fruits on the nose predominantly raspberries and red currants that gradually leaves room for hints of leather.

PALATE

Deliciously clean and fresh on the palate with red fruit aromas. A round and balanced wine.

WINES & FOOD PAIRING

Served at 6° to 8°C / 43° to 46°F.

Tasting occasions: As an aperitif or with fruit-based desserts

CRÉMANT DE BOURGOGNE BRUT ROSE