



Geisweiler MONOPOLE

## VINIFICATION

Fermentation and maturing on lees under temperature control at 13°C to preserve the freshness of the wine.



## COLOUR

Nice salmon-pink color, fine and delicate bubbles.

## NOSE

Fresh red fruit aromas (strawberry, raspberry).

## PALATE

Fresh and well-balanced mouth.

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## WINES & FOOD PAIRING

To be served at 6°-8°C as an aperitif or with salads, red fruits and chocolate desserts.

ROSÉ BRUT