



## Champomme Rosé Sparkling cider

### Process

Issued from the champagne process, this sparkling cider has two bottled fermentations in which the sparkles are made naturally. Its rich colour comes from the type of apple with which it is made. The flesh of Geneva apples contributes to the distinct personality of Champomme rosé

THE APPLES: Geneva

LEVEL OF ALCOHOL : 4% of alcohol

### For your eyes only

Peach-pink colour with some orange reflection.

### Aromas

The nose recognizes the spiced apple. The mouth notices the frank taste of the Geneva apple without its known bitter aftertaste. Its effervescence is defined with fine and abundant bubbles.

### From the kitchen

Champagne rosé is served as an aperitif. Fresh and cool, with a surprising and daring personality.

### Its charm

2011 Gold medal Coupe des Nations, Festival de la Gastronomie du Québec



Size 750ml