



**Hillside Wines & Spirits**  
Artisan Wines & Spirits Distributor

## CHAMPAGNE

## CHAMPAGNE ESTERLIN

FRANCE

Rose Eclat



### HISTORY

In February 1948, 3 families, Fransoret, Dehu and Cadestin, from Mancy, village of the Coteaux Sud of Epernay, close to the Côte des Blancs, have gathered on a common project to produce Champagne. They were then 29 members on a global surface of 23 Ha.

The Cooperative has since grown considerably and developed on the famous Coteaux du Sezannais and Vallée de la Marne (La Chapelle Monthodon).

70 years later, the House lean on 200 members who give their best to cultivate and harvest quality grapes, over a vineyard of 116 Ha.



### The Grape

**79% Pinot Meunier, 19% Chardonnay, 2% Pinot Noir**



### Tasting Notes

Attractive, deep pink color. A nose of red fruit: strawberry, raspberry and a floral hint of rose. Fresh and taut on the palate, with delicate notes of red fruit and an exotic hint of lychee. The finish is prolonged by fine acidity and elegance.



### Food pairing

Ideal for a sunny summer aperitif. Rosé Eclat is ideal with grilled/confit vegetables or tapas as an aperitif. It will bring out the fruity character of red fruit desserts.

Order Desk: 800 946-3664

[www.hillsidewinesspirits.com](http://www.hillsidewinesspirits.com)

