



BRUT ROSÉ Épernay, France

PAST. PRESENT. FUTURE

GRAPE VARIETY: 55% Chardonnay, 40% Pinot Noir, 5% Pinot Meunier

TERROIR: Chardonnay from Côte des Blancs; Pinot Noir and Pinot Meunier from Montagne de Reims.

WINEMAKING NOTES:

- Dosage 8g/L- Brut
- Stainless steel
- Malolactic fermentation
- 5 years sur lie

TASTING NOTES: In the glass, the bubbles of this GALA Rosé Champagne strike a beautiful pink color with orange highlights. Silky and elegant aromas greet the nose with perfumes of gourmet red fruits, like raspberry and wild strawberry. On the palate, a fruity, balanced and seductive finish leaves you wanting more.

WHAT GALA SIGNIFIES: For the celebratory occasions in life: anniversaries, birthdays, promotions – or the simple joie de vivre – there is no better way to highlight these exceptional instances than with a bottle of bubbles. From the sound of the cork to the effervescent experience living within each glass, GALA is animated and the perfect way to toast life's most unforgettable moments.



Honor your PAST, enjoy the PRESENT, live for the FUTURE.