



CHAMPAGNE  
**BONNET-GILMERT**



*Rosé de Saignée*  
**PERLE DE ROSÉ**

Produced through the maceration of Pinot Noir and Pinot Meunier vines, this Brut Champagne 'Perle de Rose' of a bright red colour is our flagship.

Enjoy it at aperitif or at the end of the meal with a red-fruit or chocolate dessert. It will be the perfect partner of your table.

 8 g/L

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