

**M**  
**MERLET**  
*depuis 1850*



## CHEVESSAC ROSÉ PINEAU DES CHARENTES

**Category:** Pineau des Charentes - Appellation d'origine contrôlée

**Degree :** 17 % vol.

Perfect and harmonious union of red grape must and cognac, Merlet Chevessac Rosé blends young and old Pineaux AOC, aged in oak barrels to obtain its exquisite velvety mouthfeel.

**SERVICE:** Ideal as an aperitif, Merlet Chevessac Rosé can be served with melon, blue cheeses or as a dessert wine.

**TASTING NOTES:**

**Colour:** Intensely red, slightly copper with brown tinges.

**Nose:** Powerful notes of red fruits such as raspberry and Morello cherry.

**Palate:** Supple and generous. Typical flavours of red fruits, with spice notes. Long-lasting aromas.