



## ROSÉ SAUVAGE

# 93

POINTS

A rich and toasty rosé Champagne backed by a steely spine of mouthwatering acidity, with a satiny mousse wrapping the firm structure and carrying a finely meshed range of raspberry coulis, blood orange granita, roasted hazelnut, candied ginger and a tangy streak of salinity, which cleans the palate on the racy finish.

WINE SPECTATOR  
December 2022



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