



**Champagne Lanson  
Rose Label Brute  
Rosé**



WHO: Bodegas Robles  
WHAT: Pedro Ximémnez  
DESIGNATION: Piedra Luenga Amontillado  
WHERE: Spain, Andalucia, Montilla-Moriles  
WHEN: N.V.

Pale salmon in color, with very small bubbles. The barest hint of rose-petals with light yeast on the nose. A bone dry, beautifully balanced wine. Some raspberry, and a nice chalkiness on the palate which complements a very nice acidity, make it very easy to drink on its own. The graceful mineral acidity in the finish makes continued sipping irresistible. Serve in small glasses to retain the chilly temperature where this champagne shines. Also goes well with light salads and other mild dishes at the dinner table. Very Highly Recommended (96). BSE

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