



DIONYSUS ASIA
YOUR ONE STOP WINE SOLUTION

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BILLERCART SALMON BRUT ROSE

A ROMANTIC CHAMPAGNE

The production secrets and the vinification method of this cuvée go back to the origins of the House of BILLECART-SALMON and have been handed down for seven generations.

The Brut Rosé is a blend of Chardonnay, Pinot Meunier and Pinot Noir vinified as red wine.

TASTING NOTES

APPEARANCE

Its pale and bright pink colour is adorned with warm glints of gold and its delicate slowly rising bubbles give it a persistent mousse.

Maturity touched with floral freshness for this cuvée that breathes aromas of fresh fruit and ripe pears.

AROMA

This cuvée unveils a subtle aroma leading to an elegant, delicate bouquet of fine notes of red fruits and zest of citrus fruits.

PALATE

Its special method of vinification gives this cuvée a light, elegant flavour, followed by a fresh finish with a taste of raspberry.

SERVING

This rosé champagne is an ideal partner as an aperitif and can also accompany a dish of wild salmon or sushi. For dessert, it will add a sublime touch to red fruit flavours.

It should be served at 8°.

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