



MAISON
CASTEL
FRANCE

Discovery Sparklings range

ICE CUVÉE ROSÉE

“ICE Cuvée Rosée is an easy-drinking, expressive sparkling wine. Fruity and delicious, it is the perfect partner for all festive occasions.”

Cédric Jenin - Winemaker



Residual sugars 45g/L



MAISON CASTEL KNOW-HOW

ICE Cuvée Rosé is a blend of French grapes carefully chosen by a Maison Castel winemaker. It is made in a **reputed Castel facility in Burgundy** which dates back 60 years and illustrates French *savoir-faire* in sparkling wine production.



A VERY ACCESSIBLE WINE

ICE Cuvée Rosée is a colourful wine that can be enjoyed straight, or over ice, or in a cocktail: no matter how it is served, it always displays **finesse and freshness**. It has an **attractive coral pink robe and fine, long-lasting bubbles**. Its acidity hints at raspberry and pomegranate and is complemented by a fine, silky texture.



Elegant, strong pink robe with purple hints, and lively, fine bubbles



Vibrant nose with fresh fruit notes (raspberry, pomegranate and redcurrant), with floral hints



Initial crispness develops into an elegant wine with good structure and expressive red fruit character



Enjoy as an aperitif or with desserts. An ideal pairing would be Spéculoos macarons



Serve at 7 - 8°C



Can be aged for up to 2 years



VEGAN FRIENDLY

More information : www.maisoncastel.wine/en/