



*Domaine de Flines*

# FLINES VALLEY

VIN MOUSSEUX ROSE



*Method of Production :*

The finesse of the bubbles and the fine flavour are the result of the combination of, Grolleau Gris and Grolleau Noir and a traditional secondary fermentation (méthode traditionnelle) in bottles for at least 9 months.

*Serving suggestions:*

Serve chilled in an ice-bucket. Serve as an aperitif or at the end of a meal with the dessert course.

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