



VAUX Rosé

Glorious red fruits on the bouquet, suggestive of wild strawberries and raspberries with hints of fresh herbs. Unbelievable elegance and clarity on the palate, and a growing desire to keep pouring.

Unbeatable as an aperitif while enjoying the evening sun.



FACTS

5410 – 0,75 L / 5430 – 1,5 L / 5420 – 0,375 L

PINOT NOIR, PINOT BLANC, CHARDONNAY

DEUTSCHER SEKT

LEES CONTACT: 28 MONTHS / DISGORGED: 4 JUNE 2025

ALCOHOL: 12% vol – ACIDITY: 7.5 g/l – RESIDUAL SUGAR: 4,7 g/l

AGING POTENTIAL: 2–3 YEARS AFTER DISGORGING

LOVELY PAIRING WITH:

Grilled shrimp and marinated salmon pair outstandingly with the aromas of VAUX Rosé, as do Mediterranean vegetables.

SERVING TEMPERATURE: 6–8°

*Traditional
method*

*All sekts
are vintage*

*Always
brut*