

Our partner:



Champagne ROYAL RIVIERA AOC Champagne, Vallée de la Marne Négociant Manipulateur (NM)



A glamorous & stylish experience

Winery overview:

Champagne Royal Riviera pays tribute to the legendary art of living of Monte-Carlo and the Côte d'Azur.

Its emblematic turquoise label, inspired by the blue of our shores, is the breadcrumb trail of the Mediterranean stories that our fine bubbles have to tell.

Champagne Royal Riviera awakes your senses... Appealing to the eye with the elegance of its bottle and its evocative name, like an invitation to travel to a Belle Epoque villa, nestled on a cliff overlooking the sea... Tickling the nose with its refined and citrus aromas... Giving pleasure to the palate with its perfect balance and delicate effervescence.

Distinguished and easy to drink at the same time, our Champagne can be enjoyed on every occasion, from a simple aperitif with friends in the shade of an olive tree branches, to a cocktail party on a yacht in St-Tropez, all around the world, from Paris to Sydney.. It accompanies your moments of joy, to savor and share.



Champagne

Champagne ROYAL RIVIERA Brut – Cuvée Suprême



Grape Varieties:

50% pinot noir, 40% Chardonnay and 10% pinot Meunier

Tasting:

Perfect expression of the Pinot Noir grape. Intense pleasure, starting with a strong fruity message, then takes you to a full round brut wine

Nose: Elegant, powerful, fresh fruits, touch of biscuit, fig and spices

Appearance: Pale gold, tiny and generous bubbles, gourmet sight

Palate: Refreshing, well balanced, outstanding blend of white fruits

Pairing: With most dishing, if not all, "from caviar to cupcakes"

Analyses

Alcohol : 12,5°

Dosage: 9g/l



Champagne ROYAL RIVIERA Brut – Rosé



Grape Varieties:

40 % pinot noir, 25 % Chardonnay and 20 % Pinot noir (15% red wine AOC)

Tasting:

Color: A bright and elegant salmon-pink colour, accompanied by delicate and fine bubbles

Nose: A very fruity, powerful nose, with intense aromas of fresh fruits (cherries, strawberries) that combine harmoniously to form an exquisite feminine bouquet

Palate: A delicious, structured and lively attack of flavour, followed by a very smooth and fruity finish accompanied by vanilla notes

Pairing: A flamboyant joyfulness that combines with aperitif, cheese board or desserts

Analyses

Alcohol : 12,5°

Dosage: 10g/l



WINES EXPORT AGENCY