



**J.L. DENOIS**  
GRANDS VINS



**BRUT ROSÉ**  
**100% Organic Pinot Noir**

Elegant and rich with a depth of flavor rivaling Champagne at a third of the price. Rising star JL Denois makes this world-class bubbly on Limoux terroir in the south of France. Bright acidity and fine bubbles enhance beautiful red-berry notes. Punches way above its class.

**Pair with:**  
Tuna Steaks, Smoked Salmon,  
Oysters, Calamari, Foi Gras,  
Crudités, Epoisses and  
Triple Crème Cheeses

[www.DavidMilliganSelections.com](http://www.DavidMilliganSelections.com)



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**BRUT ROSÉ**  
**100% Organic Pinot Noir**

Delicious smooth and fruity dry Sparkling Rosé from the Languedoc?

YES! Rising Languedoc star JL Denois makes this world-class pink with Pinot Noir strawberry and raspberry aromas. Not too acidic or sweet and no bitter aftertaste. A real crowd-pleaser that's just plain fun!

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