

ROSÉ LIMÉ



Sparkling, Rosé & French !

This semi-sparkling beverage, made from Bordeaux rosé wine with natural flavors is a taste of French Art de Vivre, very thirst-quenching, popular amongst young people but also those nostalgic for times gone by.

Try one glass of Rosé Limé , you will succumb to its charms...



As an aperitif or with tapas, deli meat, salads, desserts / Cocktails



Serve chilled (46-50°F) or on the rocks
Ideally in the year - 5 days after opening

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