



ROSE
BRUT
PREMIER CRU



The Truth of a Terroir, the Expression of a Winegrower

Blend

A blend of our Pinot Noir base wine and our Pinot Meunier wine.

Terroir

Premier Cru

Vineyards

Avenay Val d'Or and Mutigny

Dosage

7g/l sugar

Vinification

Pinot Noir traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees for 6 to 8 months

Natural clarification

Blend of our Pinot Noir base wine and our Pinot Meunier wine.

Aging for 36 months

This champagne is sold 6 months after disgorging so that its organoleptic characteristics can be optimal. It can therefore be consumed right away.

Tasting

A salmon robe with rose petal nuances. The discreet nose expresses notes of cherry, plum and blackcurrant.

The palate confirms the olfactory aromas with a slightly oaky finish.

The fruitiness of this cuvée reinforces its expressiveness and its freshness.

Food/wine pairing

This Brut Rosé can accompany a picnic or equally a traditional meal with grilled red meat or fine cold cuts.

This Champagne will be delicious with a dessert such as a Charlotte (French cake) with pink Reims biscuits or with a red berry soup.

Ideal serving temperature

Between 8°C and 12°C

Available in

Bottle (0.75l)

Packaging

6 bottles per case

Mentions in guides and magazines

- × Reviewed in Le Point Magazine - Special Issue : Summer Wines - n° 2232 – June 18, 2015 (16/20)
- × Reviewed in the Dussert-Gerber wines guide 2015
- × Reviewed in Le Point Magazine - Special Champagnes Guide - n° 2203, December 4, 2014 (16/20)
- × Reviewed in the Dussert-Gerber wines guide 2014