



ROSE
BRUT
PREMIER CRU



The Truth of a Terroir, the Expression of a Winegrower

Blend

A blend of our Pinot Noir base wine (70%) and our Pinot Noir wine (30%).

Terroir

Premier Cru

Vineyards

Avenay Val d'Or and Mutigny

Dosage

8,7 g/l sugar

Vinification

Pinot Noir traditional pressing

Alcoholic and malolactic fermentations with naturally present yeasts

Aging on lees for 10 months

Natural clarification

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

Aging for 5 years

This champagne is sold 6 months after disgorging

Tasting

All we can expect from a rosé champagne : a raspberry robe and tasty character. The nose exprims an abundance of red fruits parfums. The palate, ample and fleshy, confirms the olfactory characteristics with aromas of cherry, raspberry and blackcurrant. The persistant final reveals oaky notes.

Food/wine pairing

Rich and generous, this cuvée belongs to the gastronomy's champagnes family. This brut rosé will gladly accompagny a traditional meal with grilled red meat or fine cold cuts. For your festive meals, it will be delicious with a doe medallion with a cranberry sauce or a minced Stroganov beef. It will be also excellent for a dessert with a Charlotte (French cake) with pink biscuits of Reims or or a red fruits crumble.

Ideal serving temperature

Between 8°C and 12°C

Available in

Bottle (0,75l)

Magnum (1,5l)

Packaging

6 bottles per case

1 or 3 Magnums per case