



BRUT ROSE

ORIGIN

« Premier Cru » from Rilly-La-Montagne in the
« Montagne de Reims » in the « Appellation Champagne ».
Average age of the vines : 40 years-old.
Clayey-chalky soil with a limestone subsoil.
High Environmental Quality and Sustainable Viticulture.

WINEMAKING

Blending Rosé with reserve wines of Pinots Noir and
Meuniers from the harvest 2018 , associated with
20% red wine from the 2019 harvest.

Bottled : April 2020.

Ageing in our cellars: minimum of 3 years
before disgorging .

Dosing : 7g/L.

TASTING NOTES

To the eye: Light mousse, with a copper or
salmon-coloured glint with regular bubbles.

To the nose: Bouquet of blackberries or
raspberries that is rather discreet at the beginning,
which then gradually opens up.

On the palate: A frank and lively attack of flavour, built by the
Pinots, harmony, suppleness then freshness of roses
and apricot with a nice finish.



FOOD PAIRING

Ideal as an aperitif, especially in summer! It is best served with deep water fish that tastes of the sea, either steamed or lightly fried then seasoned with the freshest spices (aniseed, ginger, cardamom) which is served with crystallised fruits such as lemon or with crispy vegetables (carrots, courgettes, radishes , bean shoots).

This fresh and light rosé champagne goes beautifully with Far Eastern foods such as sushis, sashimis and tempuras. It can also be enjoyed with a strawberry or raspberry tart. Best served chilled at 8°C.

DISTINCTIVE CHARACTERISTICS

We have associated 20% of our own red wine from the 2019 harvest with the Pinots and Meuniers of harvest 2018 to achieve the desired salmon colour and full-bodied intensity of red fruit aromas. This wine is the incarnation of elegance and sensuality.

AWARDS AND DISTINCTIONS



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Enjoy in moderation. Alcohol abuse is dangerous to your health