



BRUT ROSÉ

A sensual, delicate champagne, tender and restrained...

A Rosé made from an ideal blend, at once intimate and cool, an impressive, but not excessive nose. In "blind" tastings, it's unmistakably a Rosé, with all the characteristics that come with that. Welcome natural taste and simplicity.

► Technical notes

Brut Rosé is made from the same blend as Brut Tradition, to which is added 15% of Champagne red wine.

Dosage: about 8 g/L.

Serving temperature: between 8 and 10°C.

Cellaring: 2 to 3 years.

► Qualities and characteristics

The colour is a delicate orange-y pink, bright and vibrant.

The aromas begin with fresh berries (strawberries, raspberries), which then give way to hints of pink grapefruit and orange peel. It's an invitation to delights. Following that, spicy notes make their entrance (pepper, cinnamon, saffron, curcuma), putting one in mind of some obvious culinary pairings.

Fresh and bright **on the palate**. The sparkling wine reveals its bold structure, at once strong and tender, hinting at the noble, balanced composition from which it is born. The finish is mildly astringent, the logical signature of the red that went into it.

► Fine cuisine pairings

Naturally, this matches exotic Indian or North African dishes, a lamb tagine with vegetables or chicken tandoori. A Rosé champagne that takes its place at the table.

► Available in bottle.

► Awards

Wine Spectator : 90/100.

