






## BRUT ROSÉ

A Rosé made from an ideal blend, intimate and refreshing at once, with an impressive (yet not excessive) nose. In “blind” tastings, it’s unmistakably a Rosé, with all the characteristics that come with that. A natural taste, between simplicity and elegance.



### Grapes & Origin

-  Pinot Noir - 45%
-  Pinot Meunier - 45%
-  Chardonnay - 10%

*Origin: About twenty villages located across the whole AOC Champagne area.*

### Fermentations & Ageing

- White blend (90%) - In stainless steel tanks  
Alcoholic fermentation, malolactic fermentation
- AOC Champagne Red wine (10%)  
Fermentations in stainless steel tanks  
Partly matured for one year in oak barrels
- + Bottle-aged on lees for at least 3 years
- + minimum 3 months after disgorgement before shipping

**Dosage** Brut: 8 g/L

*From a liquor made out of the same wine and beet sugar*

### A blend rosé

*The Brut Rosé is what we call a “blend” rosé. This is one of the two methods authorised in Champagne to obtain a pink-coloured wine, the second one being the partial maceration technique called “saignée”. The blend method consists in adding a small portion of red (or rosé) wine to a white wine base.*

**Red wines** 10% of the blend. Made out of Pinot noir and Meunier coming from Trigny, Chigny-les-Roses (Montagne de Reims), and Neuville-sur-Seine (Côte des bar). It is partly aged in oak barrels for one year.

**White wines** 90% of the blend. This is a blend of the year’s wines and reserve wines (about 25%) similar to the one found in our Brut Tradition.

### Tasting

Optimal serving temperature: 6 to 8°C (43 to 46°F)

**Colour** Bright salmon pink.

**Nose** Fresh red berries (strawberry, raspberry); Notes of grapefruit and orange peel; Hint of species (pepper, cinnamon, saffron, turmeric).

**Taste** Fresh & tonic. Notes of red berries, structure, strength. Balance & freshness on the finish.

### **Fine cuisine pairings**

*As a summer evening drink; Moroccan lamb tagine; Shortcrust strawberry tart.*

### **Bottling data**

Bottling period: March or June  
Container types: bottles, magnums  
Initial closure: crown cap

### **Shipping & cellaring**

Final cork (after disgorgement):  
Classic cork  
Post-shipment cellaring: Ready to drink, can be kept in cellar conditions for up to 2 years.

### **Awards**

Japan Women’s Wine Award / 2021 / Gold

