



## Rosé

– LIFE IN PINK –

Blending : 40% Chardonnay, 50% Pinot Meunier & 10% Côteaux Champenois  
 1 year matured in tank and barrels  
 Aging on lees under glass during 7 years  
 Dosage : 9,6 gr/litre

The Rosé has a luminous and fluid color, with salmon-pink highlights and deep in the glass. It is animated by fine and bright bubbles that feed a persistent cord.

The first nose reminds aromas of orange, mandarin, peach, raspberry, pink grapefruit. The aeration of Champagne reveals notes of plum, verbena, almond, fresh mint and blackcurrant. Raspberry stands out clearly from this farandole.

The contact in the palate is clean and fresh, with a creamy effervescence. The Champagne develops a pulpy and crunchy fruity matter, underlined by a tense pomelo acidity. The mid-palate is orchestrated by a clay-chalky minerality that gives freshness, fruity volume, salty iodine flavor and lengthening to the palate.

The vintage Brut Rosé 1er Cru is a seductive Champagne with the accuracy of its balance and its singular fruity offering.

*Tasting advices:* from a temperature of 48°F, in a slender and curved glass that will enhance the Champagne, up to a temperature of 57°F

*Food pairings:* appetizer, salmon tartare with tomato and red pepper, panna cotta with raspberry *coulis*

