

# Cuvée Rosé - Brut

*The charm of the House*

## ASSEMBLY

**50% Pinot Noir**, coming from our vineyards of Epernay and La Montagne de Reims.

**40% Chardonnay**, coming from Pierry, Chouilly and Barbonne.

**10% Pinot Meunier**, coming from Epernay and Pierry areas.

**10% of reserve wines.**

**10% were aged in oak barrels.**

## AGEING

4 years of bottle age.

## DOSAGE

BRUT: 10g/L.

Disgorging liquor aged 18 months in oak barrels.

This champagne is a blended rosé with **12 % of red vinification**.

## TASTING



A light pink color, fine and delicate bubbles.



Pronounced red fruits and wild strawberries flavours.



A well-balanced rosé with a beautiful acidity.  
Wonderful freshness, good attack and a fine length in the mouth.

A delicate rosé champagne which will sublimates your desserts based on red fruits.

This Rosé féminine is a subtle blending of delicacy, finess and elegance. It will be perfect for aperitif or to be served with your dessert.



TIMELESS COLLECTION

