



CHAMPAGNE
**PRESTIGE
 DES SACRES**

Janvry - Reims - France

BRUT ROSÉ

MODERN - SOFT - SEDUCTIVE

BLEND

30% Chardonnay, 30% Pinot Noir, 40% Pinot Meunier with 15% vinified red



EYE

With light, fine bubbles, our Brut Rosé has a pale copper-coloured robe. It falls between freshness and maturity.

NOSE

A very fruity first nose. It offers flavours of red fruit, with a slightly lactic, almost buttery character. On aeration, the cherry and damson notes grow stronger and give the wine a beautiful summery feel.

PALATE

A supple, exuberant and relatively round attack. An impression of softness which develops with aromas of red fruit such as raspberry and wild strawberry. Its effervescence provides tone and volume. The finish is aromatic, rich and tart, prolonging the delicious roundness.

A modern and attractive rosé Champagne, marked by a rounded lightness. A soft texture and "comfortable" sensation on the palate add to the appeal.

PAIRING SUGGESTIONS

The structure, elegance and suppleness of this rosé Champagne make it ideal for aperitifs and its lovely colour lends it an added festive note. With an earthy quality, for meals it appreciates the company of red meat and dry cured meats such as Spanish ham or more traditional French charcuterie such as "pâté de tête" (head cheese) and Reims ham. It is also perfect with red fruit desserts such as fruit soups made with very ripe berries or a raspberry charlotte.

A word from the Cellar Master

"A modern and attractive rosé Champagne, marked by a rounded lightness. A soft texture and "comfortable" sensation on the palate add to the appeal".

Jean-Christophe Lenfant

OENOLOGICAL CHARACTERISTICS

60% wine from the reference year
 40% reserve wines
 Dosage : between 9 and 9,5 g/l
Aging time in cellars
 3 years
Bottle rest time after disgorging
 6 months

Brut Rosé is available in bottle, half-bottle, magnum and jeroboam.

