



BRUT ROSE

Grape varieties : 90% Pinot Noir 10% Chardonnay

Soils : Mailly-Champagne, Mareuil le Port, Puisieulx, Sillery, Verzenay, Verzy

Aged 3-4 years.

Dosage : 8-9 g/l

The red grapes come from their oldest vines on a sloping vineyard, they are selected and sorted by hand in order to find those most highly developed to produce their "coteau champenois". This rosé which is a "rosé d'assemblage", is a mix of this still red wine from the terroir of Mailly Champagne with their cuvée Brut. This cuvée goes particularly well with sorbets of red fruits or sabayon (zabaglione) with strawberries or raspberries. The shiny and bright colour takes on a nice pink slightly salmon with ruby reflections. The line of bubbles is both lingering and discreet. The first nose is intense and we discover scents of small fresh red fruits (raspberry, strawberry, and gooseberry) with the development of more floral flavours (violet, orange blossom). The nose is complex, with great finesse. The attack in the palate is tender and voluptuous. Then it blossoms on aromas of strawberry and cherry, with a slight touch of "citrus" and a slight peppered note. Silky and soft tannins are well blended with the dosage and bring some soft sensation. The final is round and warm. A generous Rosé, dynamic and modern.