

CHAMPAGNE BRUT - ROSÉ

CHAMPAGNE
Vincent
Père et fils
BRUT
ROSÉ

With a coppered salmon pink color, this batch is the best partner of your intense moments.

BLEND : 10 % of Chardonnay for the elegance and the delicacy, 60% of Pinot Noir for the full-rounded flavor and the structure and 30% of Pinot Meunier for the fruitiness.

TASTING :

Sight : A beautiful coppered salmon pink color. Thin bubbles regularly come out.

Nose : It displays a lot of red berries. The aromas of blackberry, raspberry, redcurrant and strawberry are still delicate and give a feeling of lightness and warmth.

Mouth : Fruity and well-balanced. This rosé is made from a blend whose red wine partly goes through a carbonic maceration, which gives it more fruitiness and less tannins. To be served at 6-7°C (43-45°F).

DISH & WINE HARMONY :

Pleasant for the aperitif, this batch will be perfect with a cranberry duck or a pheasant, to finish with goat cheese or a red berries dessert.

THE WORD OF THE CELLAR MASTER :

«The Pinot Noir is powerful, rounded and full-bodied whereas the Pinot Meunier is balanced, flexible and delicate. The Brut Rosé will seduce the finest palates.»

