

BRUT GRAND CRU ROSÉ, KOSHER MEVUSHAL
“ The result of strong requirements ”

Origin

With a very elegant salmon color the Rosé Grand Cru is a blend of 90% Pinot Noir and 10% Pinot Meunier.

Characteristics of the Wine

Aspect: a very pretty salmon pink with a very fine persistent mousse.

Aroma: the nose offers a palette of red fruits, wild berries, pears and some note of tobacco.

Taste: This dry, full bodied Rosé has a well balanced structure and a long finish.

Tasting recommendation

This Rosé Champagne is perfect as an aperitif and ideal for accompanying meals.

It will keep for 3 to 5 years away from direct light at 10° to 15°C.

This Champagne is also available in half bottle and magnum size.

Vinification

To produce a good rosé Champagne, the red grapes have to be carefully selected. They need to be small, tight and mature. The bunches are destalked before maceration to avoid bitter tannins produced in the stalks and the pulp is classically fermented during 20 to 36 hours (skin-touch maceration) under strict temperature control. The fermenting juice is pumped up over the cap twice a day to extract the maximum colour and fruit.

Later, the Pinot Noir and Pinot Meunier are blended. The wines are bottled after a light filtration and will age in the cellars 3 to 4 years. Disgorgement takes place a few weeks before dispatch in order to maximize the aromas obtained by contact with the “lies”- the dead yeasts and particles of grape which form into a natural sediment after the second fermentation in bottles. The lies-contact also keeps the wine fresh.

