

CHAMPAGNE
CH. de L'AUCHE



BRUT ROSÉ

Dazzling & Seductive

85 % Pinot Meunier with 15% vinified red,
15 % Pinot Noir

EYE

Visually dynamic. The small, energetic bubbles rise rapidly to the surface to create a beautiful frothy stream, in elegant contrast to the wine's salmon-coloured robe with its subtle hints of copper.

NOSE

The fruity notes of strawberry and cherry accompanied by a biscuity fragrance, suggestive after a few minutes of the pink biscuit of Reims. A classical, forthright and seductive expression.

PALATE

The taste is rounded before the mouth becomes harmonious - very smooth and perfectly teamed with its effervescence. A few tannins gradually emerge to structure the wine, creating a "tighter" framework. The tactile sensation suggests flax, and it lingers agreeably on the palate.

The finish is both structured and elegant, attesting to the quality of the red wines in this blend.

A modern Rosé Champagne with fruit and generosity. With its aromatic crispness and structure in the mouth, this cuvée has great cellaring potential.

OENOLOGICAL CHARACTERISTICS

- 60% wine from the reference year
- 40% reserve wines
- Dosage : between 9 and 10 g/l
- Aging time in cellars : 2 years and a half
- Bottle rest time after disgorging : 6 months

Brut Rosé is available in bottle 750 ml

PAIRING SUGGESTIONS

The structure of our Rosé Champagne means that it can be paired with dried meats (cured ham, salami) as well as Reims ham or brawn. Astounding in more ambitious pairings with roasted red meats.

With a dessert, pair with a ripe red fruit compote.