

ESPRIT DU VIN

'An occasion for every wine'

GRAND ROSÉ Champagne – Brut



Winemaker's Notes

Savouring the Grand Rosé Brut is like taking a bite out of a delicious piece of fruit. We attain this sensation through our selection of old Pinot Noir vines, a partial saignée to preserve the fruit's aromatic potential, and assembly with Chardonnay grapes.

Description

Nice, long-lasting mousse with fine bubbles. The initial nose reveals citrus fruit notes. When swirled, berry notes emerge, with cherry eventually dominating. In the mouth, the taste buds really explode, as if biting into a Morello cherry. There is a good attack with remarkable subtlety and an extraordinarily long finish.

Serving Suggestion

Rosé champagne is great with dinner, not just hors d'oeuvres. It goes with everything from decadent French food to Chinese take-out. Try it with halibut and turnip mash, mustard-roasted pork loin, or spiced chicken thighs with fava purée.

Spec Sheet

Vineyard	J. de Telmont
Varietal	85% Chardonnay
Pinot Noir	15% Pinot Noir
Appellation	Champagne
Vintage	NV
Body	Light
Alcohol %	12%