CUVÉE BRUT ROSÉ

40% Pinot Noir - 35% Chardonnay - 25% Pinot Meunier

CHARMING & DELICATE

Its blend is made of 35% Chardonnay for elegance and finesse, 40% Pinot Noir for structure and colour, and 25% of Pinot Meunier for fruity aromas. Its delicate porcelain pink robe and its rose, raspberry and bergamot aromas add up to a voluptous and seductive wine that will impress all tasters.

Jancis Robinson MW | 17

« This has bold direction, crisp execution, real fruit. I am talking about the kind of fruit that red-wine lovers would appreciate more than rosé drinkers. Mountain ice, watermelon, spice. A surprisingly complex rosé »

Stuart Pigott | 90 | James Suckling

« Pretty in pink, this rosé Champagne has a lot of charm, thanks to the effusive raspberry and citrus aromas. Fruit-driven on the medium-bodied palate, the acidity lively enough to make you want a second sip. Rather supple finish. Drink now »

LASTEST REWARDS

James Suckling : 90/100 Jancis Robinson MW : 17/20 The Drinks business : Gold JAMESSUCKLING.COM Jancis Popinson dirinks business



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BRIMON

CHAMP

Food & Wine Pairing

This cuvée is ideal to accompany a cheese board. To be associated with Chaource, Brie or Salers. The Brut Rosé, thanks to its fruity notes, can also be enjoyed during dessert with a strawberry tart or raspberry macaron.

Blend

Made of 35% Chardonnay, 40% Pinot Noir and 25% Pinot Meunier from 12 crus : Villers-Marmery, Chouilly, Vertus, Avenay Val d'Or, Mailly, Rilly la Montagne, Ludes, Oger, Hautvillers, Villedommange, Vincelles and Avize.

Details



Appellation
Champagne

Dosage 8 g/L



Alcohol 12,5 % Bottling 750 ml



Winemaking Stainless steel vats

Bottle ageing 48 months

Tasting by Gérard Basset Best sommelier of the World

Eye

This harmonious pink raspberry colored champagne is charming and delicate.

Nose

The nose is subtle and discreet with citrus and bergamot notes then opens on melon and raspberry notes.

Mouth

The palate is fresh, creamy with fruity aromas (rose, honey and cinnamon). The length and fineness will be appreciated by all the tasters.

