

CHAMPAGNE



VIGNERONS DEPUIS 1660

CUVÉE ROSÉ BRUT

This Champagne is produced by blending. Before the sparkling process a proportion of red Champagne wine is added to the white Champagne wine to obtain this rosé color.

Champagne Rosé expresses femininity and sensuality.

It is made from 50% Pinot Noir and 50% Chardonnay.

Like all our cuvées, Brut Rosé is cellared for two to three years, with disgorging carried out several months before distribution to guarantee perfect quality.

This Rosé Champagne has a brilliant **salmon color**.

The nose delivers very elegant red fruit notes of which we perceive blackcurrant and strawberry.

On the palate, the attack is fresh and evolves on a beautiful roundness. **The aromatic expression**, complex and refined, surprises the taster with bright notes of raspberry, strawberry and blackcurrant. Fine bubbles bind the wine together.

This Champagne Rosé evokes femininity and sensuality, revealing its charms through a transparent, white glass bottle... Delicately clothed in a hot pink coating, this bottle expresses luxury à la française, chic and classic.

Alcohol level : 12.5%.

Tasting temperature : 6-8°C

Aging potential: 1 year

Food pairing: red fruit desserts, salmon toast, roasted or barbecued white meats

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