

# Champagne Montaudon

GRANDE ROSE



A **M**oment of emotion...

Enjoy Cuvee Grande Rose on a sunny terrace, in a mountain chalet or relaxing at the seaside.

## PRODUCTION

- Harvested and sorted by hand
- Vinification: in stainless steel vats at controlled temperature (18-20°C), 100% malolactic fermentation
- Cellar ageing: 3 years
- Dosage: 11 g/L

## BLEND

35% Pinot Noir  
15% Pinot Noir vinified as a red wine  
20% Pinot Meunier  
30% Chardonnay

} of which 25% reserve wines

## TASTING NOTES

**Delicate** on the nose with **fruity** tones such as peach, orange and blackcurrant which, evolve towards notes of cherry. A light sensation of pulpy fruit develops on the palate, underpinned by notes of grapefruit which give way to an **opulent** finish with hints of wild berries.

## FOOD PAIRINGS

Cod fillet with a paprika and chorizo sauce  
Suprême of quail with confit shallots  
Small roebuck steak with wild berries

## Awards

Mundus Vini 2013 – Germany – Gold Medal  
International Wine & Spirit Competition 2013 – UK – Bronze Medal