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## ROSE

From mosaics to camaïeu... Adding red wine to the blend of our rosé opens up a whole new palette of colours and flavours. A cuvée to please champagne lovers and lovers of life.

### THE FACTS

Our "Brut Mosaïque in pink", this cuvée has all the hallmark Chardonnay finesse (35%- 40%), rounded out by the ripeness of the Pinot Meunier (25%-30%) and the structure of the Pinot Noir, of which 15%-18% is vinified as red wine. The addition of Pinot Noir red wine to the blend (15% to 18%) and a light dosage

(10g /l) result in a very complete, balanced champagne.

### THE LOOK

Delicate bubbles wrapped in intense salmon pink.

### THE NOSE

Red berry-fruit aromas (ripe redcurrants, cherries, wild strawberries) give way to notes of plum.

### THE TASTE

Fresh and full. Fine finish with surprising notes of peach and apricot.

### THE TIME AND THE PLACE

Whenever life calls for colour. With afternoon tea...at a private view...to celebrate a proposal... or toast a new arrival. Excellent with finely spiced or sweet and sour dishes.

### ENJOY WITH

"My perfect summer match would be with a red fruit soup spiced with green cardamom and in winter, a clementine shortcake with star anise and *confit* citrus zest."

Stéphane Duchiron,

Winner of the Champagne JACQUART Rising Stars Trophy 2007 (Paris Region)

Restaurant "LES FOUGERES" Paris 17ème, France.

