

Champagne Elégance Rosé Grand Cru

This champagne blend delicacy and vinosity. It perfectly completes the brut thanks to its versatility and pleasant side. First rosé of the range, its also exist as an Extra-Brut. A par excellence sharing and guilty pleasure champagne.

Blending : 60 % Chardonnay and 40 % de Pinot Noir including with 9% of 2019 and 2021 harverst's red wines (aged in oak barrel).
Blending in vat before the prise de mousse of the white wines for the harvest year.

Ageing on cellars : 3 years on lees.

Dosage : 7 grams of sugar per liter

Available sizes : 75 CL, 150 CL.

Perfect temperature of service : 8 – 10°C.

Tasting Commentary :



Ruby color with raspberry reflection.



Aromatic nose with strawberry and Morello cherry notes adding to dry flowers notes.



The mouth is harmonious and sweet. Red fruits aromas are strong and pleasant. They bring length and strength. Final is fresh and sour.



This rose will be an ally of the aperitif, but could also be paired with a dessert, some sashimi or a poultry with cranberry sauce.



95/100

