



CHAMPAGNE
MOUTARDIER

Rosé - Brut

Gold Medal, Concours General Agricole 2019
Gold Medal, Concours Mundus Vini 2016

80% Meunier (18% Coteaux Champenois Meunier)
20% Chardonnay.

The Appearance - The champagne has a deep raspberry pink colour, with luminous ruby red reflections deep in the glass. It is animated by very fine and lively bubbles that feed a persistent collar. The fairly fluid and colourful mousse gives a rich and fresh visual sensation.

The Nose - The first aromas evoke smells of strawberry, raspberry, iodine and peppermint. It develops on aeration towards intense peony, fresh pomegranate and morello cherry fragrances. It offers the taster a basket of fresh fruit, flowers and lightness.

The Palate - At first the taste is supple and fresh with a creamy and melted effervescence. The wine develops with succulent ingredients which offer a very pure velvety tactile sensation. The middle of the palate is vinous, with a tactile note of clay and patina, which also fruity juiciness.

Cuvée Rosé Brut is the ultimate tender and smooth cuvée. Cuvée Rosé is a sensuous champagne. Fresh, full of charm and elegance, this wine manages to be both easy to drink and gourmet. We suggest enjoying this champagne at a temperature of 9 to 10°C.



Technical information :

Dosage : 10,4 g/l
Harvest : 2013
Bottled : 2014
Vinification : Inox