

CUVEE ROYALE BRUT ROSE



Winemaking

Blend : 25% Chardonnay and 75% Pinot Noir and Pinot Meunier, of which around 12% is AOC Cumieres Rouge.

Fruit is from 15 different villages.

Ageing: 3-4 years.

Tasting note

This has a colour of luminous pink, and a delicate bead, lively and constant.

At first the nose shows both red and black fruits. There are notes of wild violet followed by a touch of liquorice.

There is ripeness and breeding on the palate, with hints of sweet red fruits. There is energy and elegance together here with a long finish with just a touch of menthol.

Serving

This Rose has a strong character underpinned by a well-structured vinous centre, and delicious fruity character. As an aperitif it will transport you straight to a summer's day and it will partner a terrine of ham hock, or pink lamb, or even a dessert if it is not too sweet.

A perfect partner for all things pink!

Keeping

Store in the most stable environment available. Place in an ice bucket with ice and water for around 20 minutes before serving, best between 8-10 degrees C.

