



ROSE

Brut

CHAMPAGNE SORET-DEVAUX

à Colombé-le-Sec

The rosé champagne is an excellent compromise between fruit, freshness and maturity. It's juicy red fruit notes will exacerbate your palate.

43% PINOT MEUNIER - 37% PINOT NOIR - 20% CHARDONNAY
STAINLESS STILL TANK VINIFICATION. AGED 3 YEARS IN CELLAR.

EYE

This rosé champagne has a garnet robe along with orangy highlights.

MOUTH

Rosé offers us an energetic start with a moderate acidity. Then the wine is taking over on the effervescence in order to suggest a real balance between the red and the white wine.

NOSE

The first nose expresses red berry notes, wild strawberry and raspberry. Then a fresh and minty anise-based smell emphasis our curiosity.

A TASTING MOMENT

The rosés aromatic's specificities drive us to pair them with red berries dessert. Nevertheless an unusual pairing with BBQ grilled red meat is appreciated.