

BRUT ROSÉ JCR

Presentation of the wine : *A rosé blend that has benefited from the contribution of a house red wine, made from old pinots noirs from the terroir of Mareuil Sur Aÿ.*

Grape varieties:

Chardonnay : 50 % & Pinot Noir : 50 %

Malo-lactic fermentation

Tank ageing : *inox tank*

Chilling and Filtration

Alcoholic degrees : *12 %*

Residual sugar : *6 g/L*

Mineral typicity : *Clay and chalky*

Tasting

Type of Champagne : *Rosé*

The wine appearance : *Rosé with delicate bubbles.*

The nose: *Aromas of red fruits, wild strawberries and cassis.*

The palate : *Delicate aromas of red fruits and wild berries.*

Wine pairing : *Chocolate Soufflé, and Warm Cherry*

Autres accords : *Roasted Milk Lamb*