

## BRUT ROSÉ

This is a blended rosé Champagne created by the addition of a small quantity of red wine of Champagne produced from our old Pinot Noir vines. Its colour and seductive personality will make it the perfect companion to your romantic evenings.

### Varieties

25 % Pinot Meunier, 25 % Pinot Noir, 50 % Chardonnay

### Terroirs

Clay, chalk

### Vinification

First fermentation in stainless steel tank.

### Dosage

11 gr/l

### To the eye

On pouring, a multitude of fine bubbles creates a band of creamy and lasting froth. Colour is salmon pink with some coppery reflections. It has a perfect brilliance.

### On the nose

The initial nose is fruity and expressive with redcurrant and raspberry fragrances. Citrus notes (orange and mandarin) develop on swirling. Finally, a hint of sweet spice.

### In the mouth

The attack in the mouth recalls fresh red fruits. The structure is balanced, with a rounded, supple and full finish.

### Serving

At cocktail time, accompanied by smoked salmon on toast, or at the end of dinner with any dessert, especially strawberry tart.

### Awards

Decanter 2017.

Gold Medal -Challenge to the Best French Wines for USA- Miami 2017



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