

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.

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