



GUY CHARBAUT

CHAMPAGNE

Rosé

BRUT - PREMIER CRU

One of Charbaut's historic vintages that demands highly-developed savoir-faire. The bunches of Pinot Noir grapes are destemmed and crushed before being macerated with their skins for 36 to 48 hours. This method, known as "cuvaison" or "de saignée", produces a potent rosé which is sharpened with 10% Chardonnay

WINE-MAKING

The Rosé is made from macerating Pinot Noir and adding 10% Chardonnay from Premier Cru vines.

The dosage is around 8 g/litre.

Minimum ageing 8 years in bottles.

TASTING

Eye : The fine dazzling white bubbles contrast perceptibly with the rather deep cherry-red colour of this rosé.

Nose : A highly-expressive nose. When aired, this vintage unveils intense red fruit notes (raspberry, fresh strawberry) as well as touches of citrus like pink grapefruit and blood orange.

Palate : The attack is stimulating and incredibly pleasant. Slightly tannic and robust, delightfully-structured flavour on the palate. This champagne leaves an intensely fruity sensation, with its enticing hints of red fruit, that lingers on indefinitely.

PAIRING

Its richness means it is perfect with meals or with a variety of appetizers or even with fresh, tangy desserts (raspberry sorbets, grapefruit terrines, etc.).

AWARDS



BOTTLING

1/2 bottle
37,5cL



Bottle
75cL



Magnum
150cL



Unexpected Treasures

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