

CHAMPAGNE

BEURTON-VINCENT



à Cuchery



## CUVÉE BRUT ROSÉ

Highly technical “Rosé d’assemblage”.

This slightly acidulous and flamboyant wine reflects our expertise in the vinification of red wine.

### TERROIR

In the heart of the Marne Valley/  
along the right bank  
Fermentation in stainless steel tanks  
Malolactic fermentation  
Alcohol: 12.5 % vol  
Sugar: 11.2 g/L

### BLENDING

60% Pinot Noir  
25% Meunier  
15% Chardonnay  
including 18% of red wine

### FOOD PAIRING

Strawberry Pie  
Cherry Clafoutis  
Red berries sorbet  
Quail with grapes  
Mimolette  
Provençal-style fish

### TASTING NOTES

**To the eye:** One of the most striking features of the Rosé Champagne is its color, a delicate raspberry/cherry red color, inviting you to discover its sweetness. A fine effervescence forms a delicate rosary and can be visualized as a diamond necklace on a black velvet dress. Silver glints perfect its magnificent color. A creamy and sensual white mousse highlight its fresh hue.

**To the nose:** The nose is as remarkable as the color. A young, fresh and delicate nose reveals a range of red berry fragrances like raspberries, cherries, strawberries and red currants. Scents of wild berries merge with hints of citrus. A very successful combination! A timeless Champagne that may be shared and enjoyed throughout the four seasons.

**On the palate:** The first taste is faithful to the olfactory impression. The palate is soft, smooth and complex. It reveals and is characterized by red berries: cherries, raspberries and red currant flavors. The last flavors will be highlighted by citrus fruits, bringing vivacity and a touch of acidity, which magnify the red fruit and floral notes. The finish is soft and warm like a sunset on a summer evening.

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