

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.

CHAMPAGNE BEURTON-VINCENT

5, rue du Sorbier 51480 Cuchery - Marne - Phone: (+33) 3 26 58 11 75 - champagne@beurton-vincent.com - www.beurton-vincent.com