



CHAMPAGNE LE BRUN DE NEUVILLE

T e n d r e R o s é

— BRUT —

Tasting notes

The Champagne shows up with a rather fluid dress tinted with a strong salmon pink revealing hints of deep orange pink.

The first nose expresses flavours of raspberry, wild strawberry, peppermint, lemon, pink grapefruit. When aerated, it turns to notes of gooseberry, blackcurrant, peony, soft chalk, blueberry, plum.

SOFTNESS AND FRUITY

The approach in the palate is soft and fresh with a creamy and melted effervescence. Fresh and elegant, it is sustained by a lemony acidity with touches of grapefruit. The mid-palate is orchestrated with a chalky minerality which provides a creamy sensation enriched with fruit notes.

The whole directs to a concentrated final, where each instrument plays its partition with precision and harmony, accompanied by an aerial, slightly spiced freshness.

Food pairings

Sardines mixed with tomato, Cherry tomatoes stuffed with tomato, Fine slices of raw ham freshly cut, Toast with candied and dried tomatoes, Mousse of avocado with red pepper, Tartar of red mullet, Fresh anchovy fillet with avocados, Grilled shad in pink peppercorns, Fresh goat cheese with Espelette Chilli pepper...

Technical data

Grapes:	48% Chardonnay 32% Pinot Noir 20% Pinot Noir (red wine) <i>including 40% of reserve wine</i>
Vinification:	Alcoholic fermentation in stainless steel tank Malolactic fermentation incomplete
Production:	Bottling in june 2015
Ageing:	4 years
Dosage:	Brut 8,5 g/l

Ratings & Medals

Concours Général Agricole de Paris 2018: Gold Medal



CHAMPAGNE
LE BRUN DE NEUVILLE
Tendré Rosé
— BRUT —
— DEPUIS 1993 —