



CHAMPAGNE

Christian Naudé

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Brut Rosé



Terroir : Marne Valley
Clay-limestone soil

Grape Varieties : 65% pinot meunier
22% chardonnay
13% pinot noir

Vinification : Manual harvest
Traditional wood press
Fermentation in a steel vat
30% reserve wines blend
Aging on must of at least 3 years
Dosage liqueur 8g/l



Comments :

A rosé de saigné, original and creative. Pinot Meunier is vinified as a rosé de saigné which will then be assembled with Pinot Noir and Chardonnay which offers a vintage Fun and modern rosé. A wine with a pretty pastel color, a little flashy. The nose shows a lot of freshness, pink grapefruit, citrus zest, but also flowers, and a regressive pleasure with a sweet aroma that reminiscent of the tagada strawberry. The mouth is like the nose, refreshing, energetic and tangy, with a lovely tenderness and a subtle sweetness on the finish. lovely tenderness and a subtle sweetness on the finish. A vintage of pleasure, holidays, celebrations, very nice accompanied by friends. For a naughty pairing, try it with a pâté en croute, a delight.



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