



C H A M P A G N E

# ÉBART - RÉGNIER

*Independent Winegrower*



## BRUT ROSE

BLEND: 45% Pinot Noir, 35% Meunier and 20% Chardonnay

CELLAR-AGED: for 3 years

DOSAGE: 8 g

APPEARANCE: orangy salmon pink with copper hues.

Delicate fizz and discrete bubbles.

NOSE: the aromas take us through floral and fruity to spicy, beginning with violet and lilac, developing into gourmand grenadine, blood orange and cherry before ending with a slightly peaty cinnamon.

PALATE: opens with quaffable white and yellow fruits. This rich, creamy caress then comes alive with a beautiful firm minerality and delicate salt and liquorice bitterness. The taut blueberry and black-currant finish marks this Brut Rosé out as a wine with character.

STYLE: A Rosé Champagne with a distinctive personality which is still very easy to drink. Great for outdoor eating, for instance with grilled meat, tabbouleh, a fresh fruit soup or a red fruit bavarois.



88 pts



WINEENTHUSIAST

