



Grongnet Rosé

Brut

Chardonnay 30% Pinot Noir 40% Meunier 30%
Côte des Blancs - Étoges

Shellfish Sushi Red fruits

Visual analysis

The color is delicate and enriched by soft orange reflections. The effervescence is discreet and forms a very light chain of foam. The presentation is both gourmet and serene.

Olfactory analysis

The first nose impression is marked by berries. Raspberry and cherry stand out in a slightly musky context. Shortly afterwards the complexity appears: rather strong floral notes such as peony, but also evolutionary characters such as cooked apple and bread on an appetising and refined base of mallow. After ten minutes the expression is more enveloping and evolved while the cherry, always present, is added to the tomato. It is a refined and fresh nose that favors the fruity.

Taste analysis

The first impression on the palate is soft and offers an impression of roundness. The effervescence is light and the texture creamy with aromas of candies, almonds and biscuits, which adds a seductive character to the Cuvée. The excellent acid-sugar balance brings volume and structure, with a palate that is harmonious and appetizing. Excellent!

The final

The finish is more complex. Long, 6 seconds of persistence, it offers a nice minerality. We find the cherry - cooked tomato couple in the aftertaste.

Verdict

This Champagne Rosé is a seducer, all roundness and caresses! Appetizing and creamy will satisfy even the most demanding.

Serving and food pairings

For perfect tasting we will serve this Cuvée Rosé in a slender flûte at a temperature of 8°C. Excellent Champagne, perfectly complementing the colour and texture of shrimps, sushi, crayfish ravioli, roasted lobster, or grilled pineapple. This Rosé strikes an ideal balance of taste and colour, making it a delightful choice for wild berries salads.

Dosage: 8 g/l
- 1st fermentation: Inox
- Malo: No
- Monocru: Étoges
- Harvest: 80% 2018