

Premier CRU - ROSÉ - BRUT

With a hue taking the colours of sunset, this rosé promises that tomorrow will come and that the sun will rise again the days after.

You will appreciate this Champagne during a meal, in moments of sharing, as well as in more intimate atmospheres.

BLENDING

62% MEUNIER - 23% PINOT NOIR - 15% CHARDONNAY 15% OF RED WINE - 100% FIRST PRESSING MALOLACTIC FERMENTATION MADE IN A STAINLESS-STEEL VAT 30 MONTHS OF AGEING

The wine firstly opens on plant fragrances with spiced notes of peony, hyacinth and violet and a more fruity and more greedy expression follows. Red fruits such as raspberry, blueberry and wild strawberry appear then with some shades of pepper and spices.

The entry is tonic and we find fresh red fruits and then stewed fruits. Notes of gingerbread appear gradually. This wine is generous, rich and concentrated with a maturity level worthy of plenitude rosés.

WINE AND FOOD PAIRING

- Fillet of duck breast.
- Beef tartar with Japanese pepper.

DOSAGES

Brut - 8g/l

AVAILABLE IN

Champagne Bottle (75cl)

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