

PREMIER REGARD
BRUT

ESPRIT LIBRE
EXTRA-BRUT

MAGIE BLANCHE
BLANC DE BLANCS

CRAYONS DE VIGNE
ROSÉ

EXTASE
BLANC DE NOIRS

EXTASE ROSÉE
BRUT NATURE

EXTASE BOISÉE
MILLÉSIMÉ 2011

COTEAUX CHAMPENOIS
BLANC

RATAFIA
CHAMPENOIS



Tasting notes and comments by **Paolo Basso**,
Best Sommelier 2013.

CRAYONS DE VIGNE ROSÉ

Bottle (750 ml)

WINEMAKING

• BLEND

55% Pinot Meunier for fruitiness, 30% Chardonnay for elegance and finesse, 15% Pinot Noir for bodiness and structure including 11% of red wine.

• CRUS

More than 75% from the southern hills of Epernay, and between 15% and 25% of reserve wines are used to perpetuate the quality and style of our Brut Rosé from one year to the next.

• AGEING AND VINIFICATION

Our Brut Rosé champagne ages in our cellar for a minimum of 24 months after bottling. Dosage: 8.5 g/L

TASTING

• APPEARANCE

Beautiful salmon colour with intense coppery reflections accompanied by abundant bubbles.

• NOSE

Wine with a real "Rosé" character (cherry, raspberry, blackcurrant), its floral and toasted notes bring an elegant and gourmet aromatic sophistication.

• MOUTH-FEEL

Fresh, fruity and fleshy attack. The delicacy and crunchiness of ripe red fruits.

• FOOD AND WINE PAIRING

Tone on tone with grilled langoustines or strawberry charlotte. In contrast with a duck breast, a salmon steak or a rascasse with a spicy sauce.

• THE WORD FROM THE CELLAR MASTER

Perfect with dishes with sweet and sour mixes and desserts made from red fruits. As an aperitif, serve at 7-8°C. At the table, at 10-12°C.