

CHAMPAGNE



CUVÉE ROSÉ

90%

PINOT NOIR

10%

CHARDONNAY

CHAMPAGNE
D. Massin
MAISON FONDÉE EN 1820
BRUT
Cuvée Rosé
PRODUIT DE FRANCE



CUVÉE ROSÉ

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FRUITÉ, GOURMAND AND ÉLÉGANT.

Fruitiness by excellence.

BLENDING RATIO : 90% Pinot Noir - 10% Chardonnay.

DOSAGE : Brut (10g/l).

TASTING NOTES

EYE : A magnificent salmon-pink robe with copper highlights.

NOSE : Un subtle, ample flow. Offering a prelude of acidulous red-fruit aromas, with notes of raspberry, wild strawberry et redcurrants. After a while it releases citrus notes such as pink grapefruit.

MOUTH : Attack is precise and elegant mouth, followed of one finale slighty raspberry by a beautiful freshness.

FOOD AND WINE-PAIRING : Ideal in the late afternoon, together with pink "biscuits de Reims" and red fruit. Much appreciated also an apéritif or to sublimate a chocolate dessert.

ŒNOLOGY : Only the juice from the first pressing "the cuvee" is used. Natural clarification using gravity. Alcoholic fermentation of about two weeks at 18°C. Malolactic fermentation. Minimal use of sulphur. Aging on laths for at least three years. Disgorging, about six months.

COMMITMENT : Terra Vitis, the unique Label in France for sustainable, ecological farming and HVE (high environmental value).

TASTING TEMPERATURE : 8 à 10°C.

BOTTLE-SIZES : 75 ctl bottle.
