



## BRUT ROSE

*'pleasure of a different kind'*



**T**his unusual Brut Rosé, a speciality of the Domain, is made up from a range of wines, three grape varieties and several vintages.

The wine is mostly made from Pinot Meunier, which gives this champagne all its fruitiness. The cellar aging brings lovely aromatic complexity.

### TASTING NOTES

Deep in color, this unusual champagne will surprise you. On the nose, you will find aromas of ripe red fruit and hints of candied orange set off by good freshness. On the palate, this is a delicately vinous rosé, powerful, velvety and integrated.

### SUGGESTIONS

The Brut Rosé will go perfectly with appetizers containing melon, gruyere type cheeses or Serrano ham. It also finds its place as an aperitif before the meal or with desserts and pastries.

Serving temperature: 8-10°C (46-50°F).

### SPECIFICATIONS

BLEND	60% Pinot Meunier, 30% Chardonnay, 10% Pinot Noir
MATURATION	30 months
DOSAGE	7 g/L
STYLE	Brut Rosé

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*Collection Classics*

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