



Collectionneurs d'instant

*It was during my studies, when I was
a young winegrower that I got the conviction
to make a Rosé champagne.*

*This period has been a turning point: the time
when the training makes the transition official,
the handover from my parents' generation to mine.*

*A training that also continues outside
the classroom...*

À bonne école

ROSÉ - BRUT

*85% Pinot Noir
15% Chardonnay*

Brut (10 g/L) – Harvest 2016 and reserve wines 2015.
100% first pressing – Partial malolactic fermentation.

The nose

The first nose reminds us the bathed in light kitchen with herbs just picked up in the garden while awaiting the meal or the aperitif. Lavender, thyme, some ripe fruits and spices accompany notes of red fruits and violet.

The palate

The palate would almost take us to winter evenings with the aromas of gingerbread and cinnamon, but the red fruits and blood orange rather take us to a sunny summer afternoon just after. A real seasonal and comforting contradiction.

This is a Rosé for several moments, from the aperitif to the dessert or later in the evening:

- Fillet of duck breast.
- Strawberry and blackcurrant soup.
- Lamb cutlets.
- Red fruit gratin.

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