

Cuvée Eternal Rosé

ELEGANT, SUBTLE, FRUITY

GRAPE VARIETIES

70% Pinot Noir, 15% Meunier and 15% Chardonnay
Hand-Picked Grapes
Harvest 2015 blended with 20% macerated grapes
Grapes selected on a sorting table before going to maceration

TASTING

This raspberry pink hue offers a beautiful nose with aromas of cherry, raspberry and pink grapefruit.

The mouth is rich, medium bodied and long, with hints of citrus, vanilla and red fruit.

VINIFICATION

Coquard Automatic Tilted Plate Press
Automatic pressing with sloping plates
Fermentation in stainless steel tanks

DOSAGE

10 g/l

FOOD AND CHAMPAGNE PAIRING

This champagne will be ideally served with an aperitif, or with grilled fish, as well as for dessert with a red fruit sorbet or mousse.

RÉCOMPENSE

 Silver Medal World Rosé Competition 2019

