



## BRUT ROSÉ 2010

A champagne of amazing finesse and great intensity, Brut Rosé 2010 is an ideal choice for the most joyful of celebrations.



### Formulation

A blend of Chardonnay and Pinot Noir vinified as red wine.  
55% Chardonnay sourced from Chouilly, Cramant and Le Mesnil-sur-Oger  
45 % Pinot Noir from Mareuil-sur-Aÿ, Ludes and Verzenay  
100% vinification in stainless steel tanks  
Partial malolactic fermentation  
Ageing on lees: 130 months  
Dosage: 3 g/l



### Available format and recommended ageing potential

Bottle and magnum: more than 10 years



**Appearance:** A beautiful coppery pink hue with luminous reflections and a graceful effervescence.



**Palate:** An ample and refined attack, followed by the freshness of red fruit jelly, grapefruit flesh, tangerine candies and a touch of pepper. A creamy and smooth mouthfeel evocative of vanilla, evolving towards a refreshing finish of pomegranate and cranberry notes.



**Aroma:** An intense aromatic burst of strawberry and raspberry jelly, candied melon and almond paste, followed by refreshing notes of lime, menthol and thyme.



**Tasting:** This champagne will pair wonderfully with scallop or shrimp yakitoris, spring rolls and filet mignon in crust.  
Service temperature: 8-9°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker  
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