

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



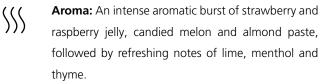
Available format and recommended ageing potential Bottle and magnum: more than 10 years

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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.



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 champagne-billecart.com