



CHAMPAGNE

PRODUIT

DE FRANCE

JOSÉ MICHEL & FILS
à MOUSSY

Brut **ROSÉ**

“ITS PINKISH-RED COLOUR AND PINOT NOSE
MAKE OUR ROSÉ CHAMPAGNE
THE PERFECT SUMMER PARTNER”



Resulting from the careful blend of 50% Pinot Meunier and 50% Pinot Noir, produced from a maceration designed to extract their colours and flavours, this stylish cuvee captivates with its very attractive pinkish colour. Its “Pinot” nose lets the red fruit aromas burst out. A delightful and flirtatious Champagne, that will be appreciated by the “ladies”.

Vinification : Stainless steel vats. Rosé blend of white and red wine.

Dosage : 10 g/l

Bottling : 0.375 litres - 0.75 litres - 1.5 litres

Alcohol content : 12 % volume

Colour : Colour of red rose petals, shimmering bubbles.

Nose : Expressive with an open bouquet of red fruits, blackcurrants, raspberries, blackberries, liquorice allsorts and spices.

Mouth : Generous and distinguished with hints of red fruits, raspberries, blackcurrant buds.

Food and Wine : A champagne with a gourmand, fruity character. It accompanies poultry and red fruit desserts.



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