



INITIAL ROSÉ Brut

Refined and fruity !

The result of a lot of research into creating a rosé made from only **Pinot Noir** grapes that is vinous and fruity with refined bubbles. A specific process known as "bleeding" is used to make this champagne.

During this process, this grapes are carefully selected. This Brut Rosé expresses its relative youth with its purity and freshness. It is only made using grapes from a single year.

Tasting notes :

Notes of small red fruits such as Morello cherry, raspberry or redcurrant. Long finish on the mouth with lots of vinosity, delicacy and a beautiful aromatic expression.

How to serve ?

This wine tastes best when it is served at 8°C to 10°C and then left to warm up while turning in the glass to release all the aromas. The best glasses for this champagne are quite wide at the bottom and then narrower at the top.

Region	Aube - Côte des Bar - Seine Valley
Blend	INITIALE Rosé
Type	Brut
Dosage	4.24 g/l
Year	2020
Grape varieties	Pinot Noir 100 %
Label	Ecocert - Demeter
Vat fermented rosé	Cold maceration
Reserve wines	34 %
Temperature	Serve at 8°C to 10°C
Storage	3 to 5 years
Presentation	75 cl