



M.K.157- 20

MINÉRAL ROSÉ
Brut

Refinement and elegance !

Creating new blends is a real passion here at Champagnes Erick Schreiber ! This Minéral Rosé from our new range is certainly assertive. It takes the essence of our terroir and transforms it into an outstanding champagne !

Tasting notes :

Richness, minerality and delicacy on the mouth.

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	MINÉRAL Rosé
Type	Brut
Dosage	2.49 g/l
Year	2020
Grape varieties	(Rosé de saignée) Pinot Noir 40 % Chardonnay 20 % Pinot Blanc 20 % Pinot Gris 20 %
Label	Ecocert - Demeter
Barrel ageing	51,75 %
Temperature	Serve at 8°C to 10°C
Conservation	7 to 10 years
Presentation	75 cl