



BRUT ROSÉ

An air of summer

A delectable, sophisticated wine displaying delicate flavours of summer berry fruit. A celebration of lightness.

COMBINATIONS

Particularly enjoyable as an aperitif, it is an ideal accompaniment to diced, sundried tomato and herb verrine and prawn skewers with basil and lime; it is also a sensational match for desserts such as summer berry minestrone.

TASTING

Appearance: The colour is pink with salmon glints. Fine, light bubbles form a creamy ring of froth.

Fragrance: The nose is generous, intense and sophisticated and strongly marked by summer berry fruits (wild strawberries). It evokes an impression of jelly, redcurrant and almond. Notes of linden and hawthorn.

Taste: The attack is tangy, with good volume in the mouth. There are again notes of summer berry fruits (blackberry and black currants). The finish is generous and delicately spicy.

THE BLEND

30% Chardonnay
30% Pinot Noir
40% Pinot Meunier

AWARDS

Wine Spectator 02.2012 (USA)

92/100 – « Elegant and well-balanced. It offers a delicate range of flavours with dried cherry and toasted brioche, with good acidity »

International Wine Review 12.2011 (USA)

91/100

Sydney International Wine Competition 2011 (Australia)

Highly commended wine

Drinks Business Champagne Masters 2012 (UK)

Gold Medal

Decanter World Wine Awards 2011 (UK)

& International Wine Challenge 2012 (UK)

Silver Medal

2013 Wine & Business Club Guide (France)

16/20

2012 Gayot Guide (wine.com) 2012 (USA)

14,5/20 (Top 10 Rosé Champagnes)

CHAMPAGNE
BESSERAT DE BELLEFON