



Champagne PHILIPPE MARTIN

Cuvée Rosé Brut (Champagne 1er. Cru)

BRUT - 45 % Pinot Noir, 45 % Pinot Meunier and
10% of red wine out of Cumières

Dosage: 8g/l

Terroir: Cumières, Hautvillers

Assemblage: Made from a blend of red wine from Cumières and from white wine, this Champagne maintains a dazzling tint due to this partnership. The wine was bottled at the beginning of 2019 following 15 months of ageing on latte.

Tasting:

A young and fruity rosé.

The pink tint is enhanced by tile-colored glints, creating a glittering rosé. The effervescence at the top of the glass is stunning, with a continuous, thick stream of bubbles.

At first, the nose is delicate and simple, with red fruit notes of raspberries mingled with stone fruits. The nose is both delicate and powerful at the same time.

On the mouth, this Champagne is soft, supple and thick, like a basket of fresh fruit. The lingering taste is more complex, with red fruits and fresh black fruits, for example wild berries.

Food pairing: This Champagne is considered as a wine for pleasure and festivity. It lends itself perfectly to the aperitif or to barbecues, for example with salad, tagine or rack of lamb but it can also accompany shellfish, such as poached haddock with pink berries, artichoke flan, goat's cheese or an iced dessert with raspberries.

