

CHAMPAGNE



Daniel Dumont  
RÉCOLTANT MANIPULANT

# Brut Rosé – 1er Cru

*A distinctive rosé, powerful and well-structured, with a certain winery character and great balance.*

40% Chardonnay  
40% Pinot Noir  
20% Meunier

Dosage: Brut - 8g/L

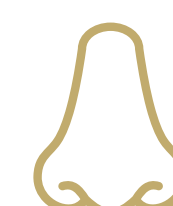
Serving temperature: 8-10°C

Aged in vats



## Appearance

A deep salmon-pink color with coppery highlights.



## On the nose

A rather spicy profile with notes of candied cherries. A rosé characterized by a certain winery character and a rather rustic, no-frills style. A fruitier profile emerges after aeration, with aromas of candied strawberries.



## On the palate

The initial impression on the palate is bold and quite crisp. Red berries, redcurrants, and blueberries come through with a savory bitterness. Spices with hints of mint and camphor emerge in the mid-palate.

## The Perfect Moment

Perfect for an aperitif or dessert.

## Food and Wine Pairings

Salmon puff pastries, blinis with tarama, crab rillettes, red fruit compote, melon and ham skewers, strawberry tart, raspberry cake, blue cheese, blue-veined cheese, and red berries.

## Signature

Power / Gluttony

