



CHAMPAGNE

Christian Naudé

À CHARLY-SUR-MARNE

CHAMPAGNE

Brut Rosé



Terroir : Marne Valley
Clay-limestone soil

Grape Varieties : 65% pinot meunier
22% chardonnay
13% pinot noir

Vinification : Manual harvest
Traditional wood press
Fermentation in a steel vat
30% reserve wines blend
Ageing on must of at least 3 years
Disgorging dosage 8g/l



Comments :

A fun and modern Rosé cuvée. A wine with a pretty pastel color, a little flashy. The nose shows a lot of freshness, pink grapefruit, citrus zest, but also flowers, and a regressive pleasure with a sweet aroma reminiscent of tagada strawberry. The palate is like the nose, refreshing, energetic and tangy, with a lovely tenderness and a subtle sweetness on the finish. A vintage of pleasure, vacation, celebration, very nice accompanied by friends. For a cheeky pairing, try it with a pâté en croute, a delight.



CHAMPAGNE CHRISTIAN NAUDÉ

18 ter avenue Fernand Drouet

02310 Charly-sur-Marne

Phone : +33(0)3 23 82 74 51

www.champagne-christian-naude.fr

