

# CHAMPAGNE TRIBAUT

Schloesser  
ROMERY-FRANCE

## *Brut Rosé*

40% Pinot Noir - 30% Chardonnay - 30% Pinot Meunier

Produced from 4 terroirs:  
Romery, Damery, Fleury la Rivière et Ay

In order to obtain this wine's salmon-coloured hue and red fruit aromas, we incorporate around 10% red wine from the Damery terroir into the cuvée. The Brut Rosé marries well with white meats and a wide range of desserts.

Matured 3 sur lie before disgorgement.  
Dosage: 8 grams of sugar per litre.

### **Tasting characteristics :**

**Appearance :** Salmon pink colour – Fine, abundant bubbles

**Nose :** Its fruity nose reveals hints of red fruit, raspberry, red currant and grapefruit.

**Palate :** Rich on the palate with lovely freshness, citrus and red fruit aromas.

**Storage :** Store away from the light for up to 3 years. Serve between 6-8°C

**Analytical profile :** Alcohol : 12,4% Alc/Vol. | Acidity : 4,2 g/L | Dosage : 8 g/L

### **Awards :**

- 16/20 by Jancis Robinson
- The Guide Gilbert & Gaillard : 90/100
- Wine Spectator : 90/100
- Top 10 rosé wines from the World in « Wine 21 » (South Korea)

