

CHAMPAGNE TRIBAUT

Schloesser
ROMERY-FRANCE

Rosé

BRUT

50% Pinot Meunier - 30% Chardonnay - 20% Pinot Noir

Produced from 8 terroirs:
Vallée de la Marne & Montagne de Reims

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.

Aged for 30 months on the lees 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)

