



# COTTET- DUBREUIL

CHAMPAGNE

## BRUT ROSE



- **Vintage years** : majority 2021

- **Blending & vinification** :

Blended rosé (14% red wine). A blend of the 3 traditional Champagne grape varieties : Pinot Meunier (50%) Pinot Noir (30%) and Chardonnay (20%).

Vinification in tank. Malolactic fermentation carried out.

Dosage : 9,6 g/l

Little sulphur.

- **Aromatic Profile** :

Vibrant on the nose and palate with red fruit notes (wild strawberry, raspberry, blueberry).

- **Food pairing** :

May be served as an appetizer,

or paired with Milanese escalope, roast salmon steak, prawn ravioli, cheese (Ossau-Iraty, Chaource), fruit desserts.

- **Ideally served** at 8-10°C