

CHAMPAGNE CLAUDE JOSSE, BRUT ROSE

- Grapes:

20% Chardonnay
65% Pinot Meunier
15% Pinot Noir vinified in red wine.
Each year from the same vine.

- Wine making:

Traditional Champagne Pressing.
Settling and racking by natural gravity.
Alcoholic fermentation between 16 and 20 °.
Ageing on lees.
Malolactic fermentation sought.
Red wine vinification in open vats
Destemmed grapes, manual treading.
18 months aging in the cellar.

- Tasting:

The dress is pink.
It highlights the creamy white foam.
The fruity nose is mostly on red fruit (strawberry).
The palate is full with a lot of freshness.

- Food Pairing:

Salmon eggs, spring rolls, risotto with mushrooms,
Tournedos Rossini with foie gras, lamb roast pork
with pineapple, smoked eel, stuffed squid,
grilled lobster, Chaource, munster,
fresh goat cheese, Crumble with red fruits,
Iced nougat, chocolate profiteroles.

- Service Temperature:

Served between 8 and 10°C.

