



CHAMPAGNE  
FORGET-BRIMONT  
LUDES

## ROSE GRAND CRU



**Blend :** 60% Pinot Noir, 40% Chardonnay. The finest Chardonnay and Pinot Noir grapes from Mailly and Verzenay are used in this cuvée. It is a rosé d'assemblage (blended rosé) that contains around 6% red wine from Champagne. Between 20 and 40% of reserve wines are used in order to ensure consistency.

**Vinification :** Harvested by hand, whole bunch pressing, alcoholic fermentation at 17 °C and malolactic fermentation in temperature controlled stainless steel tanks. Horizontal ageing in traditional chalk cellars for at least 30 months. The wines are left to rest an additional 6 months after dosage before being shipped.

**Dosage :** 10 g/L

**Total Acidity (H<sub>2</sub>SO<sub>4</sub>) :** 4,1 g/L

### **Tasting Notes :**

**Sight :** Luminous pink colour with light salmon nuances. Fine persistent bubbles.

**Smell :** The nose initially presents citrus aromas that give way to red fruit notes.

**Taste :** Fresh and lively in the mouth with a delicate finish. Lovely balance between the citrus and red fruits.

**Wine & Food Pairing :** Ideal with small game birds, roasted white meat or with a Charlotte made with a base of Biscuits roses de Reims.

**Packing :** Bottle (75 cl)

### **Medal :**

International Wine Challenge 2012 : Bronze Medal

International Wine & Spirit Competition 2010 : Bronze Medal