



HENRI BAILLEUX
Champagne
MA-4640-07-26247

PINK BRUT *Champagne rosé*

CÉPAGES : 30 % Chardonnay + 30 % Pinot noir + 30% Pinot Meunier + 10% Red wine / Pinot noir

DOSAGE : 4 g/L

BOTTLING : Bottle 75 cl

WINEMAKING :

Automatic Coquard press with inclined tray

Malolactic fermentation done

Vinification in temperature-controlled stainless steel vats for 6 months then on slats for 30 months.

TASTING :

The colour, intense and flamboyant, is bright pink. The bubbles are fine , with low acidity . The foam is persistent. The nose is ample and expressive , both fresh and young . It gives off aromas red fruits (freshly crushed wild raspberries, cherry, blackcurrant). On the palate , a subtle balance between velvety and full-bodied. The flavours are reminiscent of fresh red fruits and crunchy . HENRI BAILLEUX Rosé lends itself to early tastings as well as for the end of the evening celebrations .

SERVICE:

10°C in an ice bucket with fresh water and a few ice cubes.

FOOD AND WINE PAIRINGS:

It is the Champagne of your romantic aperitifs , but also to serve paired with Strawberries or dessert composed of red fruits .