



Rose Zero

Brut Nature

■ **Rose Zero** is an invitation to revel in the most explosive of pink Champagnes, redolent with the natural flavours of fruits and spices. The contemporary elegance of the bottle, the rarity of zero sugar dosage and the generosity of the emotions it produces makes it a unique pink Champagne.

Harvest: 2011 and reserve wines

Grapes: 44% Pinot Noir, 6% Pinot Meunier, 50% Chardonnay

Terroirs: Limestone, Sand, Chalk, Sparnacien (chalk mixed with clay)

Vinification: First fermentation in thermostatically controlled stainless steel vats and oak barrels.

Reserve wines aged in oak barrels.

Pink Champagne made by blending white and red wines.

Bottling: May 2012

Disgorging: See date on rear label. Manual

Dosage: 0 g/L - **Brut Nature (no dosage)**

On the eye: Glistening, coral pink.

Nose: Astonishingly, the nose leaps out at you from the bottle, elegant with hints of red citrus fruit. Then scents of red fruit press in behind, while touches of pepper give a gently spicy hint.

Mouth: At one and the same time luminous and meaty, the mouth is impressive in its fruity exoticism and natural vinosity. Dominated by redcurrant and raspberry, hints of spicy vanilla or perhaps tonka bean surprise you.

Food & wine: A red fruit crumble, or a fig Tiramisu will complete the universe of scents and flavours of our Champagne Rosé Zero, full of provocative emotions.

References:

Robert Parker : *"a gorgeous, utterly pure wine - 93 pts"*

Guide Bettane & Desseauve : 17 /20

Gault Millau Guide : 15.5 /20

Revue du Vin de France Guide : 15.5 / 20

