

# BRUT ROSÉ

*Les Classiques*



*Gorgeous pink tones sparkle invitingly in the clear-glass bottle...*

*The nose is a fragrant flurry of berries, redcurrants, raspberries, strawberries that follow through to the palate to create a satiny mouth-feel.*

*The delicacy of rose petals, wrapped around a solid core of flavour, conjures an impression of enchanting softness.*

BRUT ROSÉ

## Pairing with food

Our ultimate aperitif Champagne, Brut Rosé will add a touch of Mailly charm to cocktail parties of every kind. Whether on the terrace in summer or by a roaring hearth in winter, Brut Reserve is absolutely de rigueur!

Particularly recommended with tapas, jamón ibérico, small feathered-game, roasted white meats or venison fillet with cranberries (uncommonly good with blue cheese too).

On a sweeter note, try Brut Rosé with a berry-based dessert, or a charlotte made with 'biscuits roses de Reims' a match made in heaven.

Rosé Champagne has always been a speciality of the House, thanks to a terroir blessed with old-vine plantings of Pinot Noir. Treated as a separate batch, these grapes are harvested separately over a two-day period, then sorted on a triage table before de-stemming and gentle crushing all under the watchful eye of the cellar master.

*Personal notes*

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### PLACE OF ORIGIN

Mailly Champagne, vineyard classified as Grand Cru.

### COMPOSITION

Pinot Noir 90% - Chardonnay 10%.

### WINEMAKING PROCESS

Hand-picked fruit, sorted on a triage table, de-stemmed and crushed. Maceration for roughly 24h. Alcoholic fermentation at 16°. Malolactic fermentation in thermo regulated stainless steel vats. Ageing on laths in traditional chalk caves

### BLENDING

This is a saignée rose made from old vine plantings of Pinot Noir (90%), with just a touch of chardonnay (10%) for the sake of lightness, brightness and balance.

### DOSAGE

8 g of sugar per litre.

### FORMAT

Bottlr 75 cl, Half bottle 37,5 cl, Magnum 150 cl.



CHAMPAGNE  
**MAILLY**  
GRAND CRU