



BRUT ROSE

An air of summer

A delectable, sophisticated wine displaying delicate flavours of summer berry fruit. A celebration of lightness.

COMBINATIONS

Particularly enjoyable as an aperitif, it is an ideal accompaniment to diced, sundried tomato and herb verrine and prawn skewers with basil and lime. It is also a sensational match for desserts such as summer berry minestrone.

TASTING

Appearance: The colour is pink with salmon glints. Fine, light bubbles form a creamy ring of froth.

Fragrance: The nose is generous, intense and sophisticated and strongly marked by summer berry fruits (wild strawberries). It evokes an impression of jelly, redcurrant and almond. Notes of linden and hawthorn.

Taste: The attack is tangy, with good volume in the mouth. There are again notes of summer berry fruits (blackberry and black currants). The finish is generous and delicately spicy.

THE BLEND

30% Chardonnay
30% Pinot Noir
40% Pinot Meunier

CHAMPAGNE
BESSERAT DE BELLEFON

AWARDS

Wine Spectator 2015 (USA)

92/100

Essi Avellan (Finlande) - juin 2015

Top 10 non-millésimés : The Best Rosé
Champagne

Cuisine et Vins de France - sept-oct 2015

Karine Valentin's « Coup de cœur »

Guide du Wine & Business Club 2013 (France)

16/20

Drinks Business Champagne Masters 2012 (UK)

Gold Medal

Decanter World Wine Awards 2011 (UK)

& International Wine Challenge 2012 (UK)

Silver Medal

Guide Gayot (wine.com) 2012 (USA)

14,5/20 (Top 10 Champagnes Rosés)

International Wine Review 12.2011 (USA)

91/100

Sydney International Wine Competition 2011 (Australie)

Highly recommended wine