

CUVÉE SÉDUCTION

« NEW ROSÉS' STYLE »

BRUT Champagne with a dosage of 10 g/l sugar content. Aged in our cellars for a minimum of 24 months before disgorgement, it is a blend with 60% Chardonnay and 25% Pinot Noir and 15% of Coteau champenois red wine coming from our vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in bottle.

To the eye

Its robe recalls the colour of salmon flesh and appears to be decorated with light orange touches. The trails of bubbles feed a nice thread of foam on the surface. Thus, the visual perception is particularly savoury and dynamic.

On the nose

The first nose is fruity and intense. A cherry flavour seems to stand out over oranges, violets and blueberries coming to us. All of this on a liquorice background. When aired, this perception becomes more autumnal. You can feel the hint of kirsch in the cherry, the typicity of the cranberries and wild fruit, the depth of the undergrowth and mushrooms. It is a complex and quite mature nose, as could be seen in the robe.

On the palate

The attack on the palate is both vibrant and savoury. The effervescence sets the pace, giving it fluidity. But as it warms up in the mouth, a pleasant vinosity appears. The dosage also helps this feeling, blending most agreeably with the acidity and the fairly dense nature of the wine. The latter, while retaining its fluidity, becomes more welcoming and voluminous in the second half of the tasting, which, without fail, does suggest the texture of wool.

Finish

The finish is very long – more than 10 seconds of aromatic persistence - and tangy (acidity and sugar). It brings out notes of black tea and hazelnuts, and ends with some discreet tannins, as well as some powdery bitterness.

As could be expected, it is an attractive, digestible, and savoury rosé Champagne. However, it does not reveal everything at once, and it also displays a fine temper which is finally more complex and vinous than it seems.

Serving recommendations

Serve this rosé Champagne in a nicely slim flute, at a temperature of 8°C, so as to preserve its vibrancy. It will be perfect for an apéritif with raw ham or some cubes of young Cheddar or Gouda, or also some foie gras on toast with a ratafia jelly. For a meal, it will go well with a clafoutis with cherry-tomatoes, a filet of mullet and red pepper, a tuna tart and wakame, or a red fruit salad without sugar.

Awards since 2018

