



# Jean-Luc Gimmonnet Grande Réserve Rosé Extra Brut Premier Cru

Extra Brut

Chardonnay 90% Pinot Noir 10%

Côte des Blancs - Cuis

Grilled fish Goat cheese Red fruits

## Visual analysis

The hue, crushed raspberry, offers very fine bubbles and a pretty nice pearl necklace. Some copper reflections give depth to the whole. The presentation of this Rosé is elegant and appetizing.

## Olfactory analysis

The first nose is fruity. It evokes cherry, raspberry and blood orange on a slightly smoky background. After a few minutes of aeration, the originality is confirmed: you can smell saffron, pepper, on a bed of Kirsch cookies. The whole is dynamic and quite mature. After thirty minutes, the wine releases aromas of candied cherries and smoked meat. It confirms its near maturity.

## Taste analysis

The initial impact on the palate is fresh and accompanied by a sparkling effervescence and a delicious dosage. It opens onto a warm and rather round body. This beautiful balance caresses the palate thanks to a well-controlled velvety mouth and continues its course with harmony and more firmness until the final.

## The final

The finish is quite long, about six seconds of persistence, warm, woody and vinous. It offers cooked fruit flavors and Pinot Noir in retroflexion.

## Verdict

This Rosé Champagne is full of fruity and complexity. Balanced and nuanced, it has a small Baroque character. Its round shape nevertheless conceals a certain firmness of texture.

## Serving and food pairings

This wine should be served between 8 and 10 degrees temperature in a flute with a large goblet. It will be a good accompaniment with a meal of grilled fish and will seduce a goat cheese platter or a red fruit soup.

