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CHAMPAGNE



Jean-Luc Gimonnet

Grande Réserve Rosé Premier Cru

Extra Brut
Chardonnay 90% Pinot Noir 10%
Côte des Blancs - Cuis Premier Cru

Sushi Pasta Fish carpaccio Vegetables Parmesan cheese Pressed cheese

Visual analysis

The color of this Rosé tends to shades of orange.
It offers us very fine and rapid bubbles that create a delicate halo on the surface. Some auburn reflections give a sparkling character to the whole.
The presentation is attractive and appetising.

Olfactory analysis

The first nose is original. It expresses itself with a lactic register evoking butter, milk caramel, thyme and cooked fruit.
With aeration, the expression becomes more elegant. We perceive scents of dried flowers, rose jelly, saffron and precious wood.
It is a surprising nose, complex and mature. As time passes, the wine releases aromas of candied fruit, as well as a smoky character.

Taste analysis

The first impression on the palate is crisp and accompanied by a lively effervescence. It starts with a light and slender body while the acidity, extremely pleasing, biting and elegant, sets the pace. The effervescence blends into the body of the wine and the dosage is almost imperceptible.
And the superb texture of the Cuvée, creamy, cold and suggesting silk, envelops us in its elegance. On the palate we find the fragrances of caramel and cherry.

The final

The finish is long (about 8 to 9 seconds of persistence), maritime and chalky. It offers scents of cooked fruits and roasting in retro olfaction.

Verdict

This Rosé Champagne is a real pleasure to share!
It immediately stands out for the fine savoury character of its structure and the extraordinary quality of its acidity.

Serving and food pairings

This Champagne Rosé should be served between 8 and 10 degrees in a slender flûte.
It will go well with a salmon tartare, a fish mousse, a pasta gratin with courgettes...

Dosage: 3 g/l
- 1st fermentation: Inox
- Malolactic: Yes
- Monocru: Cuis
- Harvest: 70% 2022 - 30% Réserve