



Grongnet Rosé

Brut

Chardonnay 30% Pinot Noir 40% Meunier 30%
Côte des Blancs - Étoges

Shellfish Sushi Red fruits

Visual analysis

The color is delicate and enriched by soft orange reflections. The effervescence is discreet and forms a very light chain of foam. The appearance is appetizing and serene at the same time.

Olfactory analysis

The first nose impression is marked by berries. Raspberry and cherry stand out in a slightly musky context. After aerating the complexity appears: rather strong floral notes such as peony, but also evolutionary characters such as cooked apple and bread on an appetising and refined base of mallow. After ten minutes in the flute the expression is more enveloping and evolved while the cherry, always present, is added to the tomato. It is a refined and fresh nose that favors the fruity but without superficiality.

Taste analysis

The first impression on the palate is soft and offers an impression of roundness. The effervescence is light and the structure creamy with aromas of candies, almonds and biscuits, which adds a seductive character to the Cuvée. The excellent acid-sugar balance brings volume and structure, but without excess, with a palate that is harmonious and appetizing. Excellent.

The final

The finish is more complex. Long, 6 seconds of persistence, it offers a nice minerality accompanied by a hint of acidity. We find the cherry - cooked tomato couple in the aftertaste.

Verdict

This Rosé is a seducer, all roundness and caresses! Appetizing and greasy, it will satisfy the most delicate or novice palates.

Serving and food pairings

For a better tasting it should be served in a slender flute and at a temperature of 8 ° C.

Excellent Champagne, will match in colour and structure to shrimps, sushi or wild fruit salads.

Dosage : 8 g/l - 1re fermentation : Inox - Malo : Non - Monocru : Étoges - Vendange : 80% 2016

