

# Eminence Rosé

Grand Cru • Brut



**80% Pinot Noir / 20% Chardonnay / Bouzy Rouge**

- **Terroirs:** Louvois - Bouzy
- **Average age of vines:** 40 years old
- **Soil:** Limestone
- **Winemaking process:**  
Alcoholic fermentation in vat  
Malolactic fermentation undergone  
Dosage 10g/L (brut)  
Aged for 4 years in the cellar

• **Tasting:**

**Appearance:** A multitude of fine bubbles form a delicately frothy collar. The bright pink robe glitters with salmon shimmers.

**Aroma:** Strong and fruity with berry (cherry, redcurrant) and citrus aromas. Orange zest brings a dash of elegance when swirled.

**Taste:** It feels smooth as silk in the mouth. It has a full-bodied and balanced structure. It builds to end on a berry finish.



An "easy to drink" champagne ideal for pre-dinner drinks or served with a fruity dessert.