



CHAMPAGNE R.GERBAUX

Propriétaire ♦ Récoltant

Rosé

Silver cap

It is a traditional blend with a contribution of 15 to 20% of red wine. The latter is mainly produced from our Pinot Noir, of which the clusters have been sorted and selected at the harvest according to their maturity and sanitary state.

♦ APPEARANCE

The whiteness of the mousse combined with the delicacy of its colour: rose petal and pomelo pulp with light coppery nuances, make this rosé an appealing wine by its appearance. A lot of finesse in the bubbles, with a string of tiny bubbles starting from the bottom of the glass and flourishing on the surface.

♦ AROMA

A first dominant nose of fresh red fruits: raspberry, blackberry, wild strawberry, with notes of blueberry and cherry. Then a spicy touch of pepper and cinnamon and a flowery tip of violet.

♦ PALATE

A fresh and frank attack, a burst of aromas of red fruits, a good acidulous/sweet balance that supports the freshness. The ripe notes, perceived previously emerge gradually and prevail on the finish.

Its colour, its perfume, its character, give it all its originality. A delicate, tender, loveable wine with femininity. It will accompany very well desserts and gourmandises, but it is also a wine for the fine days to taste in the backyard.



TECHNICAL CHARACTERISTICS

BLEND	—	45% Pinot Noir, 45% Pinot Meunier, 10% Chardonnay
COMPOSITION	—	80% wine of the year and 20% reserve wine
AGEING	—	18 to 24 months
DOSAGE	—	only in Brut: 8,00 g/l
BOTTLES	—	bottle 750 ml et half bottle 375 ml

www.champagne-gerbaux.fr

15 Route de Bézu-le-Guéry 02310 Crouttes sur Marne, France
T: +33 (0)3 23 82 15 01 ♦ contact@champagne-gerbaux.fr