



Champagne Moët & Chandon Rosé Impérial Brut
Producer: MOËT & CHANDON
Alcohol: 12%

COLOUR

The colour is a glowing pink with dominant red tones and purple highlights.

NOSE

The aromas are intense and irresistible, a lively bouquet of fresh red summer berries (strawberry, raspberry and red currant) with floral nuances (rose, hawthorn) and a light peppery touch.

PALATE

The palate is flamboyant and combines intensity and roundness: fleshy and juicy at first, then firm (fruit stone), with a subtle herbal (mint) finish.

BLEND

Rosé Impérial's assemblage is built on the intensity of Pinot Noir (40 to 50%, 10% of which are red wine), the fruitiness of Pinot Meunier (30 to 40%, 10% of which are red wine) and the finesse of Chardonnay (10 to 20%). The use of 20 to 30% of carefully selected reserve wines complete the assemblage and enhance its intensity, subtlety and consistency.

FOOD PAIRING

In a Mediterranean spirit, food pairings should be simple and intense in aroma, flavor and colour. We particularly recommend grilled shellfish, red-fleshed fish in a thin-sliced carpaccio, grilled or pan-seared, red meat (raw to lightly cooked) in a light sauce, delicious, sun-ripened vegetables and fresh red berries.

SERVING TEMPERATURE

6° C

Champagne bottles must be stored lying down in dry, dark, frost free but cool environments (10° - 12° C).

(Indeholder sulfitter)



ZAIZON

