



Champagne Veuve Clicquot Yellow Label Rosé
Producent: Veuve Clicquot
Alkohol: 12,5%

CHARACTERISTICS

The wine has a luminous colour with attractive pink glints.
The nose is generous and elegant, with initial aromas of fresh red fruit (raspberry, wild strawberry, cherry, blackberry) leading to biscuity notes of dried fruits and Viennese pastries (almonds, apricots and brioche).
The fresh attack is followed by a fruity harmonious sensation on the palate.
The wine is perfected balanced in the best Veuve Clicquot style of pink champagnes, combining elegance and flair. The wine works its magic – this delectably full champagne can be enjoyed as a true delicacy.
A deliciously fruity wine in early bloom, this is a wonderful aperitif to be shared as a twosome or simply with friends.

BLEND

Made using 50 to 60 different crus, the cuvee is based on Brut Yellow Label's traditional blend, i.e.

- 50 to 55% Pinot Noir
- 15 to 20% Pinot Meunier
- 28 to 33% Chardonnay

The blend includes a particularly high percentage (25-35%, sometimes 40%) of reserve wines originating from several harvests (usually 5 or 6), which ensures the consistency of the house style. The reserve wines, some of which are 9 years old, are kept separately depending on the origin of the crus and the years in which the wines were produced. This blend is completed with 12% of red wines using red grapes especially raised and selected to give a marvellous balance to this rosé.

FOOD PAIRING

The aim is to recreate, through the ingredients proposed, the sensations evoked by the 3 key words: Freshness, Structure, Delicacies. Suggested combinations for the aperitif: Variations on tomato, tuna, crab, cheese, red fruit.

DOSAGE

10 g/l

SERVING TEMPERATURE

6° C

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



(Indeholder sulfitter)

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