



- **Bronze Medal Concours des Meilleurs Vins et Spiritueux en Allemagne November 2015**

## Champagne Cuvée Rêveuse Brut Rosé

**Producer:** Pinot-Chevauchet

**Grape:** 30% Meunier 50% Chardonnay 20% Pinot Noir harvest of 2008-2009-2010

**Ageing:** 4 years on lees before disgorgement

**Dosage:** 8 g/l

**Alcohol:** 12%

## Colour

Beautiful light pink robe with orange-hued glints. Generous white foam with fine bubbles.

## Nose

A nose opened on red fresh fruits (wild strawberry).

## Palate

The attack is smooth and elegant. The palate is surprising by the great freshness. The finish, with lemony notes, is very mild and subtle.

Fine cuvee whose elegance is enhanced by a surprising freshness.

## Food pairing

This wine will be a perfect host for the aperitif. It will fit wonderfully with bitter chocolate or fruity desserts.

## Serving temperature

7-8 °C

(indeholder sulfitter)

