TIMELESS COLLECTION

Rosé Brut

CELLAR INFORMATION

Grapes variety : 68% Meunier - 17% Chardonnay - 15% Pinot Noir
Dosage : 9 g/l
Alcohol content : 12°
Vinification :

- Mechanical vertical pressing, low juice extraction on ancestral press.
- Natural settling.
- Alcoholic fermentation in concrete vats.
- Natural and complete malolactic fermentation.
- No cold treatment to preserve aromas.
- Blend of reserve wines.
- Aging on lees for 18 to 24 months.

TASTING NOTES

Intense hue. With its red fruit, strawberry and cherry flavors, this well-balanced wine will please your eyes and palate. Its taste is in continuity of its smell and procures a sensation similar to the one felt when eating crisp fruit.
It will illuminate your appetizer and highlight a capon, foie gras or beef filet. It can be also served with a red fruit dessert.

AWARDS

2016 : 2016 Decanter WORLD WINE AWARDS BRONZE — SÉLECTIONNÉ PAR LE GUIDE GILBERT & GAILLARD ARGENT

2015 : Gault&Millau

Champagne E. Jamart & Cie - 13, rue Marcel Soyeux - 51530 Saint Martin d'Ablois - France _ Tél/Fax : 00 33 (0)3 26 59 92 78 - mail : champagne.jamart@wanadoo.fr - Website : www.champagnejamart.com
SA au capital de 100 000 € - SIRET : 095 750 246 00019 - TVA : FR91095750246 APE : 1102A - Accises : FR93379E0090 - NM 222-001