



Brut Rosé Premier Cru

A VERY CHARDONNAY ROSÉ

A fascinating pink colour combining the hue of the roses of yesteryear with tints of salmon. Fine and sustained bubbles betraying the high proportion of Chardonnay. A delicately fruity, pure nose, dominated by notes of fresh red fruits, such as raspberries, wild strawberries and redcurrants, with bursts of pomegranate flavour.

Appealingly light on the palate, with freshness reminiscent of the smoothness and persistence of a red fruit jelly. An attractive Rosé, the charm and elegance of which will particularly appeal to more delicate palates.

It will make a perfect aperitif, especially at the end of a long day. It could also happily accompany a number of summer starters such as beef carpaccio, salmon tartare, gaspacho or Bayonne ham. For the main course, it is perfect with a lightly roasted leg of suckling lamb. During the cheese course, serve with extra dry mimolette, and with a fresh red fruit soup during dessert.



Champagne PAUL GOERG
Rosé
Premier Cru
750 ml, 1500ml

TECHNICAL PROPERTIES

Blend:

85% Chardonnay, 15% Pinot Noir

Ageing time before disgorgement:
3 years minimum

Ageing time after disgorgement:
4 to 6 months

Moderate dosage (8 to 9 g/ litre),
solely from reserve wines.

