

BRUT ROSÉ

CHAMPAGNE
Nicolas Feuillatte
EPERNAY-NEW YORK-BEYOND

This salmon-pink, almost coppery coloured Cuvée is a favoured companion for all memorable occasions.

BLEND : 10% Chardonnay, giving elegance and finesse, 60% Pinot Noir, adding roundness and structure, and 30% Pinot Meunier for fruitiness.

CRUS: The Cuvée combines a selection of 20 to 50 single crus.

COLOUR:

An almost coppery, salmon-pink; continuous, delicate bubbles.

NOSE:

A real festival of red fruits, with flavours of blackberries, raspberries, redcurrants, and strawberries, that delicately linger and give off a feeling of lightness and conviviality.

PALATE:

Fruity and well balanced. The carbonic maceration used in making this Rosé champagne, results in a fruitier wine.

SERVE AT 6 - 7 °C.

FOOD PAIRING :

Pleasing as an aperitif, this Cuvée will be a perfect host for duck with cranberries, pheasant, or also a delicious accompaniment of fresh goat cheese or a red fruit dessert.

THE WINEMAKER'S COMMENTS:

"The Pinot Noir is strong, round and well-structured while Pinot Meunier is balanced, smooth and elegant. The Brut Rosé will charm the finest palates."



A favoured companion for all memorable occasions

A festival of red fruits

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BRUT ROSÉ

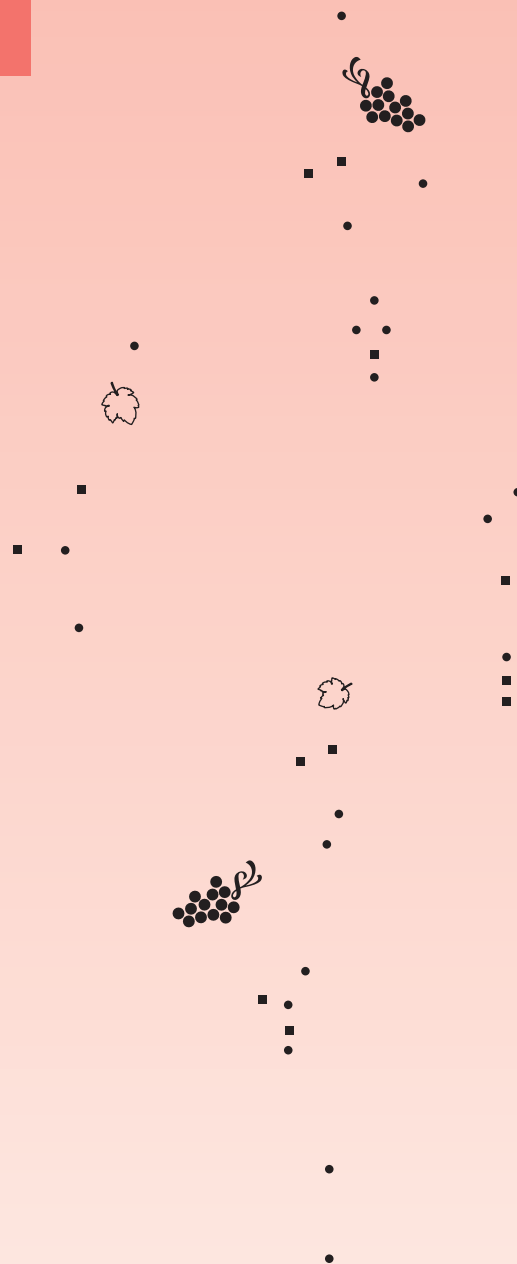
AWARDS BRUT ROSÉ

Prix d'Excellence Vinalies Nationales 2007

Silver Medal Mondial du Rosé 2007

Bronze Medal San Francisco International Wine Competition 2007

Bronze Medal Decanter World Wine Awards 2007



EUROPE PALLET 800 X 1200 mm

Product	Product Weight (kg)	Product diameter (cm)	Product height (cm)	Standard packaging	Weight of Case (kg)	Case Dimensions (cm)	N° bottles /pallet	N° cases /pallet	EAN Code*	Total pallet weight (kg)	Total height (cm)
75 cl	1,65	9	32	case of 6	10,20	33 x 26 x 19	480	80	3282946013192	841	167
75 cl	1,65	9	32	case of 6 gift boxes	10,80	28,5x20x33,5	480	80	3282946012485	865	183

*Per Unit of Sales

DOC N° MKFTUK062AB - U404905301

RCS Epernay 775 611 924 - Agrément N° N 1554