



Brut  
**ROSÉ**

*R. Dumont*  
C H A M P A G N E  
*& Fils*

### Characteristics

100% Pinot Noir

Made exclusively from Pinot Noir. A selection of wines from lots where grapes are particularly ripe with deeply colored skin. The fermentation starts the same way as with red wines but the juice is separated from the skins after two days with the Dumont's wine maker overlooking the process carefully to get the perfect balance of extraction, color and tannin. This method, known as "saignée", is a tricky art but one that produces the most natural and delicately complex style of Rosé champagne.

Dosage: 11 grs

### Tasting

- **Appearance:** This Rosé releases an abundance of fine bubbles which enhance its deep pink-violet color.
- **Nose:** Strong, fine and well-balanced. A nose of red fruits - red currant and cherry.
- **Taste:** Well-structured, with round and polished tannin. Morello cherry and freshness add to the finish.
- **Best pairing:** Ideal for a summer evening with friends, this Rosé goes well with Chaource cheese or strawberry pie.

Available in standard bottles (750 ml).