



## Réserve Exclusive Rosé A.O.C. Champagne

### Varieties

10% Chardonnay, 45% Pinot Noir, 45% Pinot Meunier

### Type of wine

Champagne aged in the cellar for 2-3 years

### Winemaking

An ideal balance between the freshness and structure of a white wine blend and the fruity expression of red wine, which accounts for 16%. The cellar master's choice is to adapt the dosage of the expedition liqueur for each cuvée in order to enhance flavors and aromas. The selection of reserve wines is essential, based on crus, vintage years, grape varieties, and vinification and aging methods, ensuring a unique style for each wine.

### Tasting Notes

Réserve Exclusive Rosé is a delicate Champagne with soft notes of fresh red berries. It offers an exquisite evocation of blackcurrant, blueberry and raspberry, accented by a touch of Gariguet strawberry. The texture is fine and lively; the flavors, though expressive, remain extremely delicate and nuanced. With its fresh, airy aromas, Réserve Exclusive Rosé is a joyful, thirst-quenching Champagne, perfect to enjoy at any time of year.

### Food Pairing

Simple pleasure: Tuna carpaccio, acorn-fed Iberian ham bites with fresh goat cheese, red fruit salad, dry strawberry tart.

Relaxed moment: Spiced chicken samosas, salmon sashimi, red fruit pavlova.

Haute cuisine: Duck fillet with turnips and blueberries, unilateral-seared salmon with green asparagus, spiced prawns with coconut milk.

## Awards

- Medalla de plata International Wine & Spirit Competition
- 3 estrellas Guía Champagne Gerhard Eichelmann 2017
- Medalla de plata Global Rose Masters 2017
- The Drinks Business. Medalla de oro y Best of Class Sunset International Wine Competition 2017
- Nota de 87/100 Wine Enthusiast de diciembre 2017
- Nota de 91/100 Wine Spectator del 15 de diciembre de 2017