



PIERRE TRICHET

C H A M P A G N E

Taillé main depuis 1947

L'AUTHENTIQUE ROSE

BRUT

SPECIFICATIONS

Blend : 82% white wine Premier Cru (comprising 53 % Pinot Meunier, 24 % Pinot Noir and 23 % Chardonnay) with 18% red wine Premier Cru

Ageing : 2-3 years

Disgorging : a minimum of 6 months prior to release

Abv : 12%

Dosage : Brut : 7,8 g/l

Bottle sizes : Clear 75 cl bottles

Terroir : White wine: Trois-Puits, Montbré, Rilly La Montagne, Ludes, Cormontreuil, Taissy Red wine : Rilly La Montagne

TASTING NOTES

Appearance : rich, orangy pink. Sustained effervescence producing a generous ring of mousse in the glass.

Nose : a wide and complex range of aromas: red berries and strawberry purée, orange and grapefruit plus a distinctly exotic character marked by a touch of vanilla.

Palate : vegetal and fruity notes, particularly rhubarb. Flavours of honey and gingerbread testify to the maturity of the wine.

Key words : blood orange, redcurrants, fruity, light, citrus.

Style : Ample - for all tastes - classic

Food matching suggestions :

Harmonies : sorbet of red fruits, rhubarb or blackberries

Contrasts : rare roast duck breast with cranberry sauce

AWARDS

Guide Hachette des vins : 1 star in 1998

Gold Medal - Concours International de Lyon 2014

