

# Champagne BRUT ROSE

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[www.janisson-champagne.com/en/project/champagne-brut-rose-2/](http://www.janisson-champagne.com/en/project/champagne-brut-rose-2/)

Composition : This wine is aged in our cellars for 36 months. 23% of reserve wines

Blend : 90% Pinot Noir and 10% Chardonnay

Dosage : 8 gr/l

## Tasting

Visually : the wine is clear and brilliant. A light «mango» colour with delicate effervescence and a discrete stream of bubbles.

Nose : the initial bouquet reveals wild strawberries, followed by wild berries, tart, vanilla and then, at a deeper level, spices such as cinnamon and thyme

Mouth : a distinct immediate mouthfeel directly followed by a creamy sensation which overwhelms the palate. Gentle sweetness like light cream with slightly tangy fruit aromas gives it a certain subtlety. The finish is explosive – litchis and redcurrants with a strawberry aftertaste.

A sublime, multi-faceted Rosé, adapting perfectly as an aperitif or to accompany food.

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