



MAGIE BLANCHE  
BLANC DE BLANCS

CRAYONS DE VIGNE  
ROSÉ

ESPRIT LIBRE  
BRUT

PREMIER REGARD COTEAUX CHAMPENOIS EXTASE BOISÉE  
EXTRA-BRUT BLANC DE BLANCS MILLÉSIMÉ 2011

EXTASE  
BLANC DE NOIRS

EXTASE ROSÉE  
BRUT NATURE

RATAFIA  
CHAMPAGNE



## CRAYONS DE VIGNE ROSÉ

Bottle (750 ml)

### WINEMAKING

- **BLEND**

55% Pinot Meunier for fruitiness, 30% Chardonnay for elegance and finesse, 15% Pinot Noir for bodiness and structure including 11% of red wine.

- **CRUS**

More than 75% from the southern hills of Epernay, and between 15% and 25% of reserve wines are used to perpetuate the quality and style of our Brut Rosé from one year to the next.

- **AGEING AND VINIFICATION**

Our Brut Rosé champagne ages in our cellar for a minimum of 24 months after bottling. Dosage: 8.5 g/L

### TASTING

- **APPEARANCE**

Beautiful salmon colour with intense coppery reflections accompanied by abundant bubbles.

- **NOSE**

Wine with a real «Rosé» character (cherry, raspberry, blackcurrant), its floral and toasted notes bring an elegant and gourmet aromatic sophistication.

- **MOUTH-FEEL**

Fresh, fruity and fleshy attack. The delicacy and crunchiness of ripe red fruits.

- **FOOD AND WINE PAIRING**

Tone on tone with grilled langoustines or strawberry charlotte. In contrast with a duck breast, a salmon steak or a rascasse with a spicy sauce.

- **THE WORD FROM THE CELLAR MASTER**

Perfect with dishes with sweet and sour mixes and desserts made from red fruits. As an aperitif, serve at 7-8°C. At the table, at 10-12°C.

Tasting notes and comments by Paolo Basso, Best  
Sommelier 2013.

CHAMPAGNE  
*Jean Diot*