



GRAPE VARIETY

MEUNIER (50%) - PINOT NOIR (~30%)
CHARDONNAY (~20%)

WINEMAKING

Base 2022
Vinification in stainless steel tanks
No malolactic fermentation
Tirage capsule
Dosage 6 g/L (Brut)

CELLARING POTENTIAL

Ready to drink (+2 years)

INSPIRATION

COLLECTION

ROMANTYC

ROSÉ - BRUT D'ASSEMBLAGE

This rosé Champagne is refreshing and airy, beautifully enhanced by its copper-salmon hue.

A balanced blend of Champagne's three varieties, it reflects French romanticism and offers a graceful expression of fruit and freshness.

Fil Rouge

AIRY

TASTING NOTES

APPEARANCE is intense salmon-pink with copper highlights and a fine, delicate foam.

NOSE is cool, light and airy, yielding vibrant bursts of small red fruit aromas.

PALATE is refreshing, with fragrances of fresh strawberry, blackberry, blackcurrant and redcurrant. The finish is delicate and remarkably pleasant.

A tender and joyful rosé.

PAIRING & MOMENTS

Perfect for a romantic aperitif or a soft summer evening.

Best enjoyed alongside raw fish with subtle flavor.

Pairs beautifully with salmon and marinated halibut carpaccio, or simple red tuna sashimi.

CHAMPAGNE A&J DEMIÈRE
MAISON DE HAUTE VINIFICATION

2, rue Dom Pérignon Bis - 51480 Fleury la Rivière

+33 (0)3 26 58 43 36 - a-j-demiere@wanadoo.fr - lysandre@champagnedemiere.com - @champagne_demiere - www.champagnedemiere.com