

# BRUT ROSÉ MILLESIME 2013



## Tasting notes:

The wine displays a lovely salmon-coloured hue with dusty pink tints. The effervescence is fine and lively and the bead is elegant.

The fine, distinguished and highly fruity nose releases notes of very ripe red fruit which include cherries, strawberries and red currants. The wine's expression is complex and well-balanced.

The wine is clean and round on entry to a succulent palate which offers us a veritable basket of red fruit (red berries, cherries, etc). The wine is charming, fresh and fruity, and endowed with a fine, lacy texture.

The finish is taut and elegant and there is real length on the palate. The aromatic persistence is all perfectly in tune.

## Composition of the blend:

Pinot Noir: around 79 %, primarily from the terroirs of Aÿ, Bouzy, Verzenay and Ambonnay...  
Chardonnay: around 21 % from Avize.

The wine's distinctive style and colour come from the inclusion in the blend of 8% red wine produced by Deutz from a plot of old vines on the Aÿ hillside, known as «La Pelle», and from plots in Mareuil-sur-Aÿ, known as «Cumaine» and «Charmont».

## Food and wine pairing:

The Brut Rosé 2013 Vintage can be enjoyed as an aperitif and will pair perfectly with the delicate flesh of red mullet, a carpaccio of beef, duck with cranberries or a rack of lamb. For dessert, it is the perfect match for a strawberry Charlotte

