



## A GIFT OF THE TERROIR

### TRADITIONAL LINE

## ROSÉ

60% Chardonnay, 40% Pinot Noir

3 to 4% Coteaux champenois (red wine made by Maison Vadin-Plateau) of which 20% vin de réserve

Dosage: 7 g/l.

Aged in sediment 2 years

Cumières plots

#### Prizes:

Gault & Millau: 15,5/20

**Food matches:** Ideal match with white meat, it will also be a great iodine pairing with steamed-cooked fishes or softly anised, gingered or cardamoned grilled fishes, cristallized citrus or crunchy vegetables ; carrots, radish, zucchini, soja beans... Its aromatic consistency matches as well red-fruits dessert as Asiatic food ; Vietnam, Thai, Japanese dishes such as sushis, sashimis and tempuras.

*This Rosé is born of the alliance between champagne and red wine making. Cumières Rouge is a rare and renowned wine, and so tradition has been blended with contemporary effervescence in order to create a rosé with the expressive flavors of red fruits.*

*For the first generation producing it, this ingenious melange was a major innovation, a new interpretation of the terroir, which is depicted on the label of this Rosé in the representation of the Champagne vineyards.*

The nose is charming and youthful with notes of raspberries, wild strawberries and candy. The mouthfeel is crisp, bright and refreshing, with notes of kirsch cherries. Red berries stand out among the elegant springtime sensations.

