



CHAMPAGNE RÉDEMPTEUR



Cuvée les Almanachs ROSÉ DE SAIGNÉE BRUT

○ TECHNICAL CHARACTERISTICS

100% Pinot Noir
Cuvée parcellaire "Les Almanachs"

○ TASTING

VISUAL ASPECT: The color is raspberry pink with deep strawberry pink hints.

NOSE: Fragrance of strawberries, candied cherries, blackcurrant, biscuit and a heady scent of red rose. The ventilation reveals hints of peaches, clementine, grapefruit, blood orange and jasmine.

PALATE: fruity, fleshy and refined substance with a lot of character.

The mid-palate with a fresh hint of grapefruit, is bound by clay and limestone minerality that grants a magnitude layered fruit, elegance and aromas of red fruits, raspberry, cherry and a final note of kirsch.

The Cuvée Les Almanachs Brut Rose is a seductive Champagne ideal to share without compromise and any time of the year. We advise a tasting temperature of between 8 and 10°C and served with the following dishes:

○ FOOD AND WINE PAIRING

Parma ham
Clafoutis with cherries
Raspberry Tiramisu



« Created by
Claudy Dubois »



1^{ER} PRIX LORS DU TASTING DE REIMS 2017
AWARD DE LA GASTRONOMIE



GOLD MEDAL
CONCOURS MONDIAL DES VINS FÉMINALISE