



## MOMENT OF EMOTION...

Enjoy Cuvee GRANDE ROSE on a sunny terrace, in a mountain chalet or relaxing at the seaside.

### GRANDE ROSE

#### TASTING NOTES

Delicate on the nose with fruity tones such as peach, orange and blackcurrant which, evolve towards notes of menthol and cherry. A light sensation of pulpy fruit develops on the palate, underpinned by notes of grapefruit which give way to an opulent finish with hints of wild berries.

#### WINEMAKING

The blend :

- 35% Pinot Noir
- 15% Pinot Noir vinified in red wine
- 20% Pinot Meunier
- 30 % Chardonnay
- With 25% of reserve wines

Dosage : 11 g/L

Ageing : 3 years' maturation in cellar

Recommendations :

- Ageing capacity : 1 to 3 years
- Serving temperature : 10/12°C

#### FOOD PAIRINGS

Cod fillet with chorizo sauce



Suprême of quail with confit shallots



Small roebuck steak with wild berries



#### ACCOLADES

Wine Spectator

90

MONTAUDON  
Brut Champagne Classe M NV



LE M DES GRANDS MOMENTS