



# Vignobles de Champagne

BRUNOLAFON  
WINE SELECTION

## Champagne Baudry, Rosé, AOC Champagne, Effervescent Brut Rosé

AOC Champagne, Champagne, France



Armel and José Baudry are totally committed to the 20 ha vineyard and to the elaboration of their champagnes. Their philosophy: Healthy grapes of high quality with ecologically sustainable methods to preserve the environment, health and present unique Champagnes.

### PRESENTATION

The Champagne Rosé expresses femininity and sensuality. It is obtained by blending 70% Pinot Noir and 30% Chardonnay.

This Rosé Champagne evokes femininity and sensuality, it reveals its charms through a bottle transparent white glass bottle... Delicately dressed in a hot pink coating, this bottle expresses the expresses French luxury, chic and classic.

### LOCATION

Located in the southern part of the Champagne production area, the vineyard of the Côte des Bar is composed of Jurassic hillsides, established on a limestone of the Kimmeridgien. Interspersed with small green valleys that join those of the Seine and the Aube, it constitutes a true mosaic with multiple exposures.

### WINEMAKING

Before foaming, a proportion of red wine of Champagne is added to the white wine of Champagne in order to obtain this pinkish color. The Brut Rosé is kept for two to three years in the cellar, disgorging is carried out several months before distribution to ensure perfect quality.

### VARIETALS

Pinot Noir 70%, Chardonnay 30%

### 12.5 % VOL.

Contains sulphites.

### SERVING

Serve between 6 and 8°C (42 to 46°F)

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

This rosé Champagne has a brilliant salmon color. The nose delivers very elegant notes of red fruits of which we perceive the blackcurrant and the strawberry. In the mouth, the attack is fresh and evolves on a beautiful roundness. The aromatic expression, complex and of great finesse, surprises with bright notes of raspberries, strawberries and blackcurrant.

### FOOD PAIRINGS

Red fruit desserts, salmon toast, roasted or barbecued white meats.  
Perfect match : Fruit gratin with champagne sabayon.



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

