



CHAMPAGNE

## MON ROSÉ

This is a Rosé made by blending, with Bouzy Rouge. Our red wine gives this delicate champagne a persistent finish with aromas of red fruit. 'Mon Rosé' is associated with a feminine face, a trace of the women who have worked at Champagne Alfred Tritant.

### Refinement & Lightness

#### *Robe*

This cuvée has an intense pink colour with light copper highlights. The bubbles are fine and brilliantly white.

#### *Nose*

Both greedy and fresh, the nose reveals aromas of small red fruits, redcurrant and grenadine. It then gives off aromas of candied cherry and strawberry jam.

#### *Mouth-feel*

The palate reveals a subtle balance between the aromatic power of the Pinot Noir and the freshness and elegance of the Chardonnay. The mouth is round and generous, supported by very silky tannins. Fresh notes of grapefruit bring a very pleasant acidic sweetness.

<b>Terroir</b>	Bouzy and Ambonnay (from the Montagne de Reims)
<b>Grape-varieties</b>	60% Chardonnay, 31% Pinot Noir vinified as white, 9% Pinot Noir vinified as red (Bouzy Rouge)
<b>Years</b>	2018 (65%) + perpetual reserve (35%)
<b>Vinification</b>	in tank, malolactic fermentation, rosé made from blending
<b>Bottling</b>	24 May 2019
<b>Dosage</b>	around 7g/l

**Available in :** Half bottle, Bottle

### Tasting

The Bouz Rouge brings to this Rosé a flamboyant colour and a beautiful tannic structure with bewitching aromas of blackcurrant and morello cherry. Ideal with salmon, as well as desserts with slightly sweet red fruits.

### Awards

- 1 star : Guide Hachette des Vins 2025
- Bronze Medal : Decanter World Wine Awards 2023 - 88 points
- Gold Medal : Feminalise 2022 (worldwide competition where only women judge)

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.