

CHAMPAGNE Alfred Tritant

PROPRIÉTAIRE-RÉCOLTANT

BOUZY
GRAND CRU



CHAMPAGNE ROSÉ

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.

The addition of 9% of still red wine, from the best Pinot Noir parcels of the house, brings to this cuvée a flamboyant colour and a beautiful tannic structure with bewitching aromas of blackcurrant and morello cherry. This Rosé is the ideal companion for salmon as an aperitif, but also for desserts with slightly sweet red fruits.



Bronze Medal : Decanter World Wine Awards 2023 – 88 points

Gold Medal : Feminalise 2022 (worldwide competition where only women judge)

INFORMATIONS

Terroir: Bouzy and Ambonnay (from Montagne de Reims)

Grape-varieties: 40% Pinot Noir (with 9% of Bouzy Rouge),
60% Chardonnay

Years: 2018 + previous years

Vinification: in tank, malolactic fermentation. From blending.

Bottling: 24 May 2019

Dosage: around 7.5g/l

Capacity: half bottle, bottle

