



CHAMPAGNE
POL COCHET

CHAMPAGNE BRUT ROSÉ

Elegant and refined, this champagne is perfect for celebrations and moments of conviviality. With its radiant pink colour, lively aromas of small red summer fruits and ravishingly intense, smooth palate, this champagne offers a whole range of delicious sensations to delight amateurs and connoisseurs alike.



GRAPE VARIETIES

Pinot Noir 100%

WINEMAKING

The grapes are hand-picked at perfect maturity.

They are gradually pressed to prevent the juice being coloured by the skins of the Pinot Noir grapes.

Alcoholic fermentation is accomplished slowly in thermo-regulated stainless-steel vats to preserve the unique characteristics of each parcel, followed by malolactic fermentation.

This wine, made from Pinot Noir, is then blended with red wine (11%), also made from Pinot Noir.

After bottling, the wine is matured on racks for over 24 months.

The bottles are disgorged at least six months before leaving the cellar.

At disgorgement, a liqueur with a low dose of sugar (8 g/l) is added allowing this champagne to express all its personality.

TASTING NOTES

Its delicate pale pink colour offers golden glints while its fine bubbles create a persistent mousse.

On the nose, subtle aromas of small red fruits, such as raspberries and cooked redcurrants dominate, complemented by floral rose notes and a bright freshness imparted by its superb minerality.

The palate is vibrant and refreshing, combining intensity and smooth roundness with captivating red fruit aromas.

Best served at 8-10°C

WINE/FOOD PAIRING

Perfect as a summer aperitif, it will also flatter red fruit desserts, wild salmon or sushi.