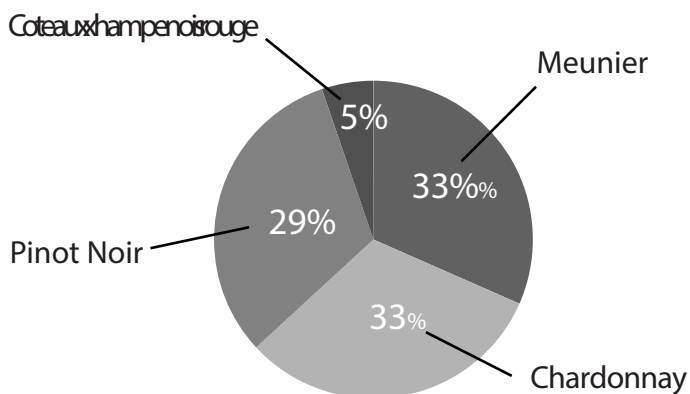


Cuvée DES ROSES

Light-bodied & fruity

A symbol of a unique century-old expertise in Champagne, each cuvée is rigorously pressed by the family oak press “DarcqFlamain” via a process dating from 1888. The product of this long-term labor imparts sophistication and rarity to the Joseph Desruets champagnes: a natural and subtle oxygenation accentuating the aromas, offering round and powerful wines. The cuvée Des Roses is the magnificent result of a balanced drying between the three grape varieties of Champagne, combined with 5% red wine from our Pinot Noir.

WINE MAKING



Dosage 8 g/L

Blend rosé : 5% Pinot Noir

Aging on lees for 30 months in the cellar at 12°C

Coteaux d’Hautvillers - Premier Cru



THE SENSES

The color is slightly dewy with subdued nuances. In the glass, it produces a beautiful effervescence.

The nose is highlighted by aromas of strawberries and raspberries.

Fresh and generous, the flavor imparts aromas of red fruits in the middle of the palate. The finish is rich and fruity.

RECOMMENDATIONS

Best served at a temperature of 8°C, this Cuvée Rosé pairs elegantly with white meat and poultry such as duck with fresh figs. For dessert, it beautifully complements a Bavarian red fruit or cherry pie.

BOTTLING

Bottle 75cL

AWARD

Best value, Vinordic Challenge 2017
Gold Trophy, Vinordic Wine Challenge 2017
Silver medal, Korea Wine Challenge 2014