

Champagne ROSE

A BOLD EXPRESSION OF SENSUALITY

Bottle : 75 cl clear glass bottle

Base harvest : 2017

Vinification : temperature-controlled stainless steel tanks

Malolactic fermentation : completed

Dosage : 8.8 g/L (Brut)

Alcohol : 12.5 % ABV

GRAPES & BLEND



CHARDONNAY

20 %



PINOT NOIR

44 %



MEUNIER

36 %

Including 50% reserve wines and 17% red wine, bringing depth, structure and the signature color of this rosé Champagne

INDULGENT
RED FRUIT
DRIVEN
CHARMING

TASTING NOTES



A delicate salmon-pink color with subtle copper reflections, highlighted by a fine, elegant effervescence



Expressive aromas of ripe red fruits, revealing notes of fig, plum and wild strawberry



Smooth and indulgent, with pastry-like nuances and a generous expression of red fruit, delivering a charming and well-balanced finish

FOOD PAIRINGS

- **Aperitif :** salmon rillettes, cured sausage, tomato-based appetizers
- **Fish & Seafood :** shrimp or salmon tartare
- **Meat :** a great companion for barbecues, as well as prosciutto pizza and charcuterie
- **Cheese :** Chaource, Pont-l'Évêque or extra-aged Mimolette
- **Dessert :** red fruit desserts such as strawberry tartlets, red fruit tiramisu or the famous pink biscuits from Reims

SERVING & CELLARING

Cellaring : your Prophète & CO Rosé comes in a clear glass bottle and is sensitive to light. Keep it carefully in its packaging until serving to fully preserve its aromas

Store the bottle horizontally in a cool, dry place away from temperature fluctuations (10–12°C / 50–54°F)

Serving temperature : 8–10°C (46–50°F)

Drinking window : at its best for the next two years

All our recommendations are simply suggestions.
The best moment to enjoy Prophète & CO bubbles is the one that feels right to you.

