

CHAMPAGNE



GUY LARMANDIER

Propriétaire-Récoltant  
À VERTUS

Rosé Brut Premier Cru Blend

Pouring the Champagne generates a light and ephemeral foam. The color is luminous and has a deep orange-pink color with bright pink reflections. It is animated by fine and lively bubbles which feed a continuous cord.

The first nose is delicate, creamy and fruity. It evokes smells of wild strawberries, peach, hot cherry, cranberries, licorice, almond, lemon. After aeration, the Champagne reveals floral notes, meringue, cotton candy, pomelo, raspberry liqueur, redcurrant and sweet spices.

The mouthfeel is supple, fresh and creamy. The champagne develops a pulpy and crunchy fruity substance, highlighted by lemon and pomelo acidity. The chalky influence is expressed through frankness and salinity, which balances the fruity coating and a certain vinosity. The finish is slender, full of sap. Concentrated, it combines a melting and silky fruity side with a resonance that is both spicy and saline.

The blended Rosé is an accessible, fruity and spicy champagne, which surprises with its potential for evolution in the glass. We suggest enjoying your Champagne from a service at 9°C in a slender and fairly curved glass. The following harmonic proposals aim to create pleasant moments of sharing with your guests:

- Slices of cured ham and crusty bread.
- Duo of shrimp and mild chorizo tapas, Manchego and Espelette pepper.
- Tuna tataki with teriyaki sauce.
- Beef carpaccio, seed crackers, parmesan shavings, dried candied tomato.
- Grilled sea bream on the barbecue and baked sun vegetable gratin.
- Poultry piccata with Serrano ham, pan-fried with fresh vegetables.
- Pork loin cooked over a wood fire, roasted new carrots.
- Slices of grilled duck breast topped with a drizzle of clementine marmalade.
- Barbecued lamb chops.
- Panna Cotta with peach and tonka bean, pear coulis and hazelnut flakes.