



Fournaise-Dubois | Rosé Champagne

Brut | Crugny, Vallée de l'Ardre

The Rosé's kiss of biscuit bliss...



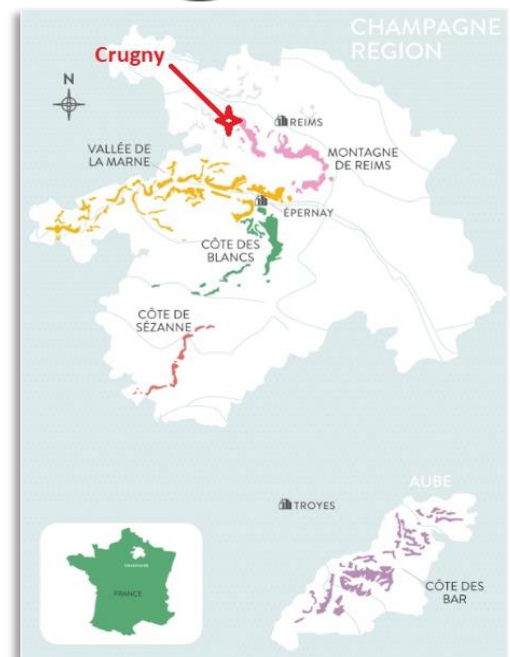
- **Dosage:** 6.5 gr/l – Ageing 3 years on lees
- **Vinification:** 100% stainless steel. Malolactic fermentation. Made with grapes from old vines: 35% Pinot Meunier (from reserves of previous year), 30% Pinot Noir and 20% Chardonnay (only from the harvest year) and 15% AOC Coteaux Champenois wine
- **Eye:** Charming pink and salmon colour is enhanced by a delicate bead of foam revealing fine light bubbles
- **Nose:** Great aromatic richness, developing aromas of red fruits (raspberry/strawberry) and black fruits (blackberry and a hint of blackcurrant).
- **Mouth:** The first impression is soft and delicate. A beautiful freshness leaving a pleasant sensation on the palate, mingling with biscuity aromas. A young and supple and delightfully elegant wine.
- **Food Pairing:** Very pleasant as an aperitif, this Champagne will also accompany soft cow-milk cheese like camembert/brie and all desserts made with red fruits.

The Grower

Fournaise Dubois is a family-owned sustainable Champagne Grower situated in Crugny, 25km west of Reims. The family vineyard in the heart of Ardre valley of stretches over 9 hectares - 4 hectares of Chardonnay, 4 hectares of Pinot Meunier and 1 hectare of Pinot Noir.

The Terroir

Implanted in “Coteaux”, the vines find a rich fertile earth thanks to a sub-calcareous soil covered with a fine strain of clay. In Champagne the vines highly benefit from the oceanic influence and the low temperatures which leads to a slow and moderate maturation of the berries. The juices present the fundamental characteristics of champagne wines: finesse and freshness. On this family vineyard it is the nature of the land that guides the selection of the most suitable grape varieties



Fournaise-Dubois champagnes are sourced, imported and distributed by **Propellis:**

www.propellis.com.au | contact@propellis.com.au |   propellisau

