



CHAMPAGNE
M. BRUGNION
////// À ÉCUEIL ////



Brut Rosé

TERROIR:

Marne valley (60 %) et Montagne
de Reims (40 %)
Clay limestone and sand

GRAPE VARIETIES:

Chardonnay 1/3
Pinot Noir 1/3
Meunier 1/3

ELABORATION:

Rosé blend with 12% of Pinot Noir red wine from
ECUEIL.
75% from the wine harvest in 2019 and 25% of reserve
wine.
Dosage : 12 g/L

TASTED by F. WOLFERT (January 2023):

The nose is pink and strawberry, crème fraîche, with
fruity and milky scents. In the mouth, a rich balance of
acid and sweetness, a body with vinocity and
petulance, plum flavours and a tender texture.

The finale is round and slightly sour.
This vintage should be enjoyed, served at 6° to 8°C in a
tall flute.