

TSARINE BRUT ROSÉ

COMPOSITION

34% Chardonnay

33% Meunier

33% Pinot Noir (predominantly from Les Riceys)

Dosage 8g/l

Minimum cellar ageing 24 months

Drinking temperature between 8°C and 10°C

TASTING NOTES

The ruby pink aspect of this cuvée is striking due to its great depth and exquisite brightness.

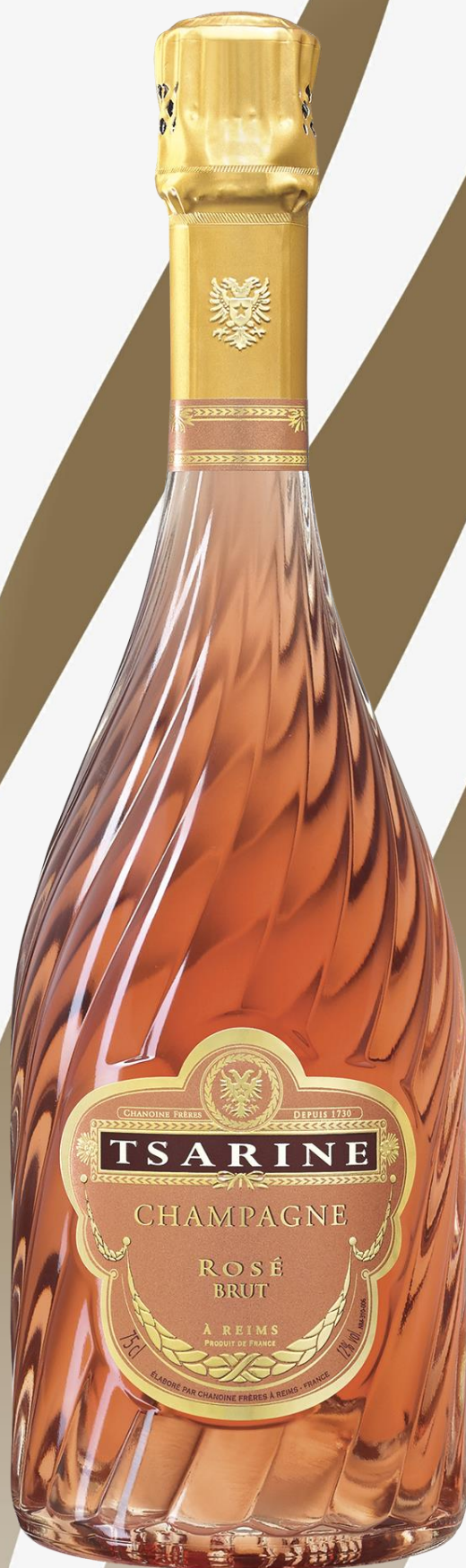
A delicate effervescence of generous, lively bubbles transports this gourmet cuvée to new heights with merry enthusiasm.

Aromas and flavours combine in an aromatic whirlwind of red fruits, including notes of strawberry, redcurrant and blackcurrant. This elaborate balance gives the cuvée power and structure

The finish is long, tart and remarkably fresh. All senses are aroused.

DELICACY according to

Isabelle Teller



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INSPIRATIONS

With baba ganoush

With a sea bream tartare

With small coloured macaroons

AWARDS

GOLD MEDAL

Concours Mondial de Bruxelles – 2023

Berliner Wine Trophy – 2023

Mundus Vini – Spring Tasting 2023

Gilbert & Gaillard - 2022

Sakura Japan Women's Wine Awards - 2022

International W & S Awards - 2021

Berliner Wine Trophy - 2021

93/100

WineState Magazine - 2022

88/100

World's Best Sommelier A.Larsson - 2021

87/100

Wine Enthusiast – 2022

