

CHAMPAGNE CUVÉE ROSÉE

Champagne certifié Vin Biologique et Vin Demeter



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APPELLATION: AOC CHAMPAGNE

LAND: FRANCE-Buxeuil and Montgueux (Côte des Bar)

GRAPES: Pinot Noir

ELABORATION: in steel vats and barrels (28%)

MALOLACTIC FERMENTATION: yes

DOSAGE: 5 g/L

VOLALC: 12,5% VOL

SERVICE TEMPERATURE: 8°-10°C

TASTING NOTES: Intense in colors, the Cuvée Rosée Diadema Selected explodes with red fruits and freshness that are prolonged in a round harmonic taste capable of marrying any table and situation. This Champagne Rosé complex is a 100% pinot noir from the village of Buxeuil that acquires structure and elegance thanks to the limestone soils of this area. The intensely rounded taste is obtained thanks to the aging of part of the wines in French oak barrels and the presence in the cuvée of vintage wines dating back to their relative softness. Pinot Noir comes with its classic extraordinarily intense aroma of wild strawberries and a wonderful hint of citrus, blood orange and bergamot, completing the initial bright aroma of pomegranate and damask rose. There is also a vanilla texture of cream and notes of biscuits and butter along with almonds and hazelnuts and a finish of kentucky tobacco and amaretto. The bubble is very fine and persistent, with a note of fresh and intriguing chalkyness that continues in the sip that is exceptionally affected by the great balance and maturity of the starting fruit: the dosage is low and enhances the freshness of the wine without losing creaminess and fruity cadence. Rosé Champagnes generally come with a shade of pink that tends to orange: the Diadema selection instead stands out for its authentically pink hue of beautiful intensity, which suggests its great versatility in combination.

Produced from organically grown grapes ECOCERT N°10/67336

FOOD PAIRINGS: It is an ideal companion for dishes that include red meats (tartare and beef, grilled beef) or white meats (especially game birds and fried foods), as well as fish with a good fat structure (such as salmon and tuna), seafood au gratin (scallops and mussels) and medium-aged and hard cheese.