



CHAMPAGNE
TRUDON
À FESTIGNY

 **ROSÉPHILE, TRUDON ROSÉ FROM MEUNIER**

Dedicated to rosé amateurs, Roséphile combines Meunier vinified in red and Meunier vinified traditionally.

Grape-variety: This rosé made from blending unites Meunier vinified in red, and Meunier vinified traditionally. This technique allows us to control the colour of its robe.

Making process: Roséphile is rosé from Meunier with partial malolactic fermentation (70 %) and reserve wines.

Bottling: Bottle

Visual, olfactory and taste examination:

- Roséphile presents a satin, rather fluid aspect, showing a pale salmon pink colour with light pink, deep reflections. It is lively with fine and light bubbles that feed a continuing ring: a wine promising to be rich and fresh.

- The first nose evokes scents of kumquat, orange, raspberry, cherry, with some fragrance of violet. When aerated, it turns towards notes of candied strawberry, cassia, redcurrant, liquorice, berries.

- Its approach in the palate is soft and fresh with a creamy and melted effervescence. Roséphile develops with dense, pulpy red and black fruits, refreshed by some orange acidity and pink grapefruit. The mid-palate is orchestrated by a clay minerality which provides fruity coating and delicacy. The elegant and fresh finish melts deliciously, embodied by a candied fruit flesh with a hint of quite pleasant orange freshness.

Culinary harmonies:

"Roséphile" Rosé from Meunier is an easy-drinking champagne wine, fruity and gourmet, suitable for shared pleasures and fleshy dishes. We suggest you to drink it at a temperature of 7 to 9°C.

Appetizers:

*Toast of dried tomatoes comfit
Cherry tomatoes, feta and zucchini
noodles cooked in olive oil*

Starters:

*Salmon tartar with pink peppercorns
Salad of lentils from Champagne,
mozzarella and candied red peppers*

Main courses:

*Grilled red mullet and small ratatouille
from the South
Half-cooked grilled Saint-Jacques, fleur
de sel and Espelette chili pepper*

Cheese:

*Whipped Chaource with grapes of red
and black fruits*

Desserts:

*Panacotta and its strawberry coulis
Finely diced strawberries and minced
basil...*