

MEUNIER

ROSÉ BRUT

MEUNIER

(including 8 to 10%
vinified as red wine
from an old south facing
Meunier parcel)

100%

HARVEST

50%

RESERVE WINE

50%

DOSAGE

5 g/l



CHAMPAGNE FRANCIS ORBAN

DEPUIS 1929

The Brut Rosé cuvée is a simultaneously fresh, fruity, floral, gentle and saline champagne, designed for drinking with friends and family.



When poured, the champagne generates a light and ephemeral foam, which yields to a thread of fine and lively bubbles.



The first nose is clean and fruity, reminiscent of strawberry, raspberry, redcurrant, and fresh grapes, beautifully caressed by accents of fresh mint, rose and poppy.



The first encounter in the mouth is rich and fresh, with smooth and creamy effervescence.

We suggest serving your champagne at 8°C in a slender, curved glass:

- Ashed goat cheese on toast with sun-dried tomato confit
- Veal carpaccio, succulent tomatoes with basil
- Brillat-Savarin, Ossau-Iraty
- Tiramisu with strawberries and pink biscuits from Reims

TERROIRS

VALLÉE DE LA MARNE
Leuvrigny and Sainte-Gemme

SOILS

Clay and limestone from the Lutetian period and sands from the Cuisian period

VINIFICATION

Induced malolactic fermentation

WINERY

Stainless steel tanks

AGEING

At least 24 months in cellars, sur lattes

CELLARING POTENTIAL

2 to 5 years