Sophie Cossy



ÉLÉGANCE

BRUT – ROSÉ

Terroir: Pargny-lès-Reims, Jouy-lès-Reims, and Villedommange
Grapes: 10% Chardonnay, 60% Pinot Noir, 30% Meunier, including 20% red wine (from Jouy-lès-Reims) and 25% reserve wines
Dosage: 5 g of sugar per litre

Visual Analysis: Salmon-pink color with coppery highlights. Fine and lively effervescence forming a persistent bead. Warm and elegant presentation.

Olfactory Analysis: Fruity nose (raspberry, blackcurrant) with subtle undergrowth notes. Upon aeration, it becomes floral (peony, carnation), then evolves toward cooked fruits, fallen leaves, and a touch of minerality. A complex, expressive, and well-opened bouquet.

Tasting Analysis: Fresh and indulgent attack. Lively effervescence complements a beautiful roundness. Its tangy character integrates seamlessly with the dosage. Creamy bubbles support a restrained vinosity, offering a caressing sensation and a well-balanced finish.

Food Pairing: A wine for pleasure, ideal for elegant aperitifs with petits fours, or as a light digestif on spring or summer evenings.

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