



CHAMPAGNE
LAMBLOT-PERSEVAL
Wine grower in Vrigny

BRUT ROSÉ

Champagne love in a charming dress



Vinification

Alcoholic fermentation : in thermo-regulated stainless steel vats

Malolactic fermentation : yes

Ageing : in thermo-regulated stainless steel vats

Blend

Chardonnay 36%

Pinot Meunier 43%

Pinot Noir 21%

Pinot vinified into red wine 13,5%

Reserve wines 47%

Ageing in Bottle

36 months minimum on lees in cellars

Dosage

10 g sugar/litre

Final corking

Traditional stopper with 2 natural cork discs

Available content

Bottle 75 cl

Magnum 150 cl

Packaging

Box of 6 bottles

Can be mixed with the different cuvées

Box of 2 or 4 magnums

Tasting



Appearance

Elegant colour, raspberry and salmon hues



Nose

1st nose : Charming nose with a strong personality

2nd nose : Aromas of strawberries, raspberry coulis, grenadine



Palate

Expressive and delicious.

Small red fruits and delicate. Invigorating, greedy finish, by the fruitiness of the grapes.



Food pairings

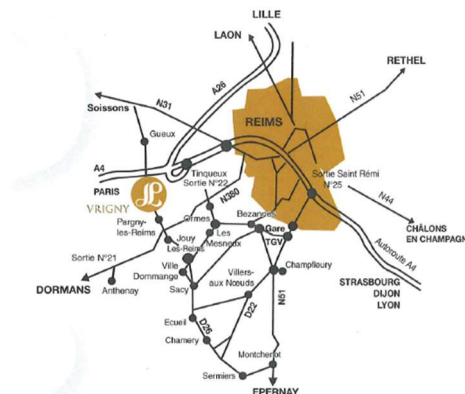
Colorful aperitif, warm tart, red fruit dessert



Temperature service

Tasting between 7 and 10°C

Mapping



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