



CHAMPAGNE  
**FALLET DART**  
VIGNERONS DEPUIS 1610

RESERVE COLLECTION



## ROSE BRUT

### TASTING NOTES:

Produced from Meunier and Pinot noir, this blend of “macerated” pink champagnes has a pretty light copper color and flavors of agrums and red berries. This wine plays in the category of thin and supple pink champagnes to be enjoyed for its fruity youth.

### TASTING DESCRIPTION :

This Rosé has a soft salmon pink colour tinted with orange pink reflections and very fine bubbles.

The initial nose evokes notes of strawberry, cherry, Espelette chilli pepper, orange, and pink grapefruit. It then turns towards fresh notes of vine peach and kumquat.

On the palate, the attack is soft and fresh with a creamy and melted effervescence. The wine then develops itself with a density of candied red and black fruits, complemented by a pleasant acidity reminiscent of kumquat and pink grapefruit.

### PAIRINGS, OUR SUGGESTIONS :

*Its light woody aroma with red fruit notes makes it a charming champagne for an aperitif with fine charcuterie (smoked ham), or with a slightly tangy dessert with red berries.*

**Origin of the grapes:** The Marne Valley (Charly sur Marne)

**Blend:** Meunier 60%, Pinot noir 40%

**Fermentation:** Alcoholic and malolactic fermentations in stainless steel tanks and french oak barrels.

**Dosage :** 9 g

**Aging:** 48 months (*minimum*)

**Post disgorging resting time:** 8 - 12 months

**Aging potential:** 4 years

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