



CHAMPAGNE
POMMERY
REIMS - FRANCE

BRUT ROSÉ



This rosé is a faithful variation of classic Pommery Brut Royal created through the assembly of a red wine made with this mind, and different wines vinified in white, within a great proportion of Chardonnay.

Subtlety, delicacy, finesse, romanticism.

On the Eye: Delicate pale pink with slightly salmon tones. Fine and persistent bubbles.

On the Nose: Small red berries suggesting roundness and softness enhanced by a fine freshness in a world of distinction.

On the Palate: Very subtle rosé character: supple and finely robust with an appealing freshness and liveliness.

Drinking occasions: Exuding unusual charm, suitable as an aperitif, perfect with poultry and shellfish and with a dessert of red fruits.

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Pommery's style

This fine and fruity champagne is distinguished by its fleshy note while remaining lively, fresh and highly subtle.

A very pale and delicate Rosé

A blend of rosé and Pinot Noir of Bouzy Grand Cru. Its colour comes from Pinot Noir grapes, specially picked in the vineyards for their maturity, and slightly "fermented in their skins". This champagne is stored in a cellar for three years to develop the distinctive properties of Pommery Rosé.

The most romantic of Pommery wines

Cheerful during the day, romantic in the evening.