



FICHE TECHNIQUE
Champagne CAVIAR HOUSE
BRUT ROSE

AOC Champagne : NV

Way of vines culture : Our aim is to use the minimum of chemical products, in respect of soil and bunches.

Wine maker : Laurent VAILLANT

Oenologist : Christophe PITOIS

Wine making: The wines are fermented in thermo regulated stainless steel vats to preserve the aromas of each cru.

Blending: 40 % Pinots coming from Côte des Bars, and Vallée de la Marne
50 % Chardonnays coming from Vertus, Nogent l'Abbesse, Vert Toulon, Grauves.

10% red champagne wine from Pinots

Ageing: At least 18/24 monthes in the bottle

Tasting: In this wine, with its beautiful pale salmon pink colour we experience a combination of the elegance and freshness of the chardonnay with the complexity of cherry flavours provided by the pinot noir

For which occasion? : A perfect compliment for good food such as white meat or a dessert such as red fruit gratin. Brut rose is often appreciated as aperitif before the meal

Analysis :	Alcool.....	12,20 %
	Acidités.....	4,70 g/l
	Sucre.....	8,00 g/l
	P.H	3,19
	Anhydride Sulfureux...	56,00 mg/l