



CHAMPAGNE

# ADAM-JAEGER

À BERRU

*Rosé*

*Raffinement et rondeur des arômes*



## FICHE TECHNIQUE

Cuvee's blend : 32% Chardonnay

17% Black Pinot

51% Pinot Meunier

14 % Pinot vinified in red wine

Harvest year :2019

Tirage : 2020

Aging on lees: : 4 years

Disgorging : 6 months

Analysis : Total acidity: 3.85 en g H<sub>2</sub>SO<sub>4</sub>/l

PH: 3.09

Sugar : 6.75 g/l

Free So<sub>2</sub>: 5 mg/l

Total So<sub>2</sub>: 28 mg/l

Alcohol content : 12% vol

Dosage : Brut : 0.8 g/l

## TASTING RESULT

**Color** : it has a beautiful tender rose color, slightly salmon, with raspberry hints.

**Nose**: the nose displays melon and strawberry jam aromas. Cherry notes combine with a beautiful expression of chardonnay. The leathery character that indicates an evolution of the pinots mixes with grenadine AROMAS.

**On the palate**: the taste brings us into the undergrowth with moss and small wild strawberries notes. At the end, it presents some kirsch flavors that reveal the beautiful maturity of the cuvee.