



Champagne
BROCARD PIERRE
CÔTE DES BAR

Saignée de la Côte

Vineyard :

Ground
Clay-Limestone /
Kimméridgien soil

Vintage :

2014

Aging on lees :

3 to 5 years

Aging :

Stainless steel only

Tasting :

The explosion of savours offered by this Rosé champagne is a celebration where red jam fruits, strawberry, raspberry, cassis then touches of violets, pepper and cinnamon. The mouth is well-structured with a real body, colour, and taste, then there is a reprise of notes of red fruits, slightly vanilla flavoured and a liquorice perfume in the finish.

Food / Wine matching :

Delicious accompanied
by a lamb bhuna

Dosage :

2 g/L - EXTRA BRUT

Blending :

100% Pinot Noir

Appearance

A robe with intense
reflections of ruby and
orange colours.

Pierre Brocard's

advice :

« A finesse, a colour
of ruby, spending 4
months in oak barrels,
tannin-free, a treat for
the taste buds. »

