Champagne Pommery Brut Rose N.V.



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Tasting Notes

This lovely rose Champagne is medium bodied with fresh red summer fruits and berries on the palate. A fresh acidity adds to the summery feel of this Champagne and is balanced perfectly with a creamy mousse. Perfect as an aperitif.

Food

Serve as an aperitif or alongside a smoked salmon salad.

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (50%) Pinot Noir (40%) Pinot Meunier (10%)
Type	Sparkling
Style	Rose
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk