



Brut Rose

Country: France Region: Champagne
Type: Champagne Varietal: Blend - Pinot Noir, Pinot Meunier, Chardonnay
Format: 6 x 750ml

BC	AB	SK	MB
+256501	+828919		
Speculative			

TASTING NOTES

- Colour:** Delicate orangey pink.
- Aroma:** Fresh berries (strawberries, raspberries), which then give way to hints of pink grapefruit and orange peel. Following that, spicy notes make their entrance (pepper, cinnamon, saffron, curcuma), putting one in mind of some obvious culinary pairings.
- Taste:** The sparkling wine reveals its bold structure, at once strong and tender, hinting at the noble, balanced composition from which it is born. The finish is mildly astringent, the logical signature of the red that went into it.
- Food:** Pairs well with exotic Indian or North African dishes such as a lamb tajine with vegetables or chicken tandoori. A Rosé champagne that takes its place at the table.

AWARDS & ACCOLADES

NV ~ 92 Points. "Gardet's is mostly pinot (just about half and half noir and meunier) plus 10 per cent chardonnay. It's generous in so many ways, at first aromatically so, of roses, currants, strawberry and verbena. Good bite and also crunch, like watery celery, cress and radish, fresh and in season. A perfect fit for the produce of summer and garlicky dips as the waning sun goes down. Drink 2020-2024. Tasted August 2020." - Michael Godel, Wine Align, Aug/2020

NV ~ 90 Points. "This pale pink champers shows a generous if mature nose of strawberry/redcurrant jam with earthy, woolly notes of maturity and some oxidation. It is light to medium bodied, well effervesced and crisp with a hint of rounding sweetness. The palate seems fresher and less earthy than the original aromatics. The length is excellent. Tasted August 2020." - David Lawrason, Wine Align, Aug/2020

NV ~ 90 Points. "Pale orange-pink colour. Ripe aromas of jammy red fruit, brioche, toast and orange peel. Smoky on the palate, saline finish." - Decanter World Wine Awards 2023

OTHER INFO

A Rosé made from an ideal blend, at once intimate and cool, an impressive, but not excessive nose. In “blind” tastings, it’s unmistakably a Rosé, with all the characteristics that come with that. Welcome natural taste and simplicity.

Brut Rosé is made from the same blend as Brut Tradition, to which 10% of Champagne red wine is added.

Dosage: about 8 g/L.

Cellaring: 2 to 3 years.



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