

BRUT ROSÉ SAKURA



Tasting notes:

A many-hued colour with strong pink tinges and fine bubbles.

The nose is fresh and direct, with aromas reminiscent of cherries, blackberries, pomegranates and redcurrants.

On the palate, the wine shows a deliciously full body that follows on perfectly from the nose. Its flavours remind one of fresh strawberries and raspberries.

The finish has a pleasantly acidulous character that adds to the impression of finesse given by this romantic and well-balanced wine.

Composition of the blend:

A blend of Premier Cru and Grand Cru Pinots Noir grapes from the terroirs of Aÿ, Mareuil-sur-Aÿ, Avenay, Bouzy, Ambonnay, Verzenay and Tauxières with a touch of Chardonnay from the Côte des Blancs -mainly Avize, Villeneuve-Renneville, Vertus- (respectively about 90% - 10%).

Its specific style and colour are the result of blending in about 8% red wine mainly from the vineyard plots in Aÿ (Pierre Robert, La Pelle) and Mareuil-sur-Aÿ (Cumaine, Vaularon, Mutry).
The vines are very well sited and belong to Deutz.
The red wine is made by our cellar-master.

After almost three years ageing on its lees, the aromas have softened and harmonised, giving this Brut Rosé Sakura a particularly subtle nose, and a very interesting mixture of softness and freshness on the palate.

Food and wine pairing:

This can be enjoyed as much as an aperitif as with a meal, where it would provide the perfect foil for salmon cooked with mushrooms, beef carpaccio, duck with red berry sauces, roast lamb chops or certain fresh and creamy cheese, such as Chaource or Brillat Savarin.

