

Champagne Bourdaine-Gallois Rosé

Champagne has a luminous, satiny, fairly fluid, pale orange-pink colour with salmon-pink shades and copper-red highlights. It is crossed by fine and vivid bubbles providing for a persistent collar. The visual sensation indicates both richness and freshness.

The first nose is elegant and fruity. It expresses notes of wild strawberry, lemon, gooseberry, heady rose, raspberry, blackberry. When aerated it evolves towards smells of almond, pomegranate, morello cherry, pomelo, with accents of licorice and black tea.

The contact in the palate is net and fresh with a creamy and melted effervescence. The Champagne develops a pulpy and crisp fruity matter, sustained by an acidity reminding those of pomelo and lemon. The middle mouth is marked by the frankness that provides a good length, and by body and vinosity that give character to the wine. The refined dosage allows to appreciate the power of the finish from which resonate the tactile imprint and the lasting aromas of red and black fruits.

Cuvée **Rosé** has temperament and richness to increase your pleasure during our convivial moments, as well as tasty and fleshy dishes. Enjoy your Champagne in a slender and well curved glass with an ideal tasting temperature from 9 to 14°C (48,2 to 57,2°F) with the following food pairings suggestions :

- Cold buffet, cold meats
- Andouillette
- Tartar steak of beef
- Sweet guacamole and tortillas
- Roasted red mullet and candied red peppers
- Eggs en Meurette (poached eggs in red wine sauce)
- Grilled capon with bacon
- Roasted pork ribs with oregano
- Fillet of duck, cream sauce with morello cherries
- Veal liver with cranberries
- Roasted squab with cranberries
- Salad with warm goat cheese and candied tomatoes
- Skewer of yakitori poultry
- Brie cheese and balsamic cream
- Bavarois of strawberries and raspberries, slightly sweetened
- Tiramisu with strawberries and pink biscuits from Reims
- Chocolate ganache with raspberry