



André Clouet brut Rosé

AOC Champagne

750 ml

Art. nr. 60136700

This Brut Rosé is unmistakably a Pinot noir in the nose, with its wonderfully artful and old-fashioned etiquette. Strawberries and sour cherries prevail. In addition, a delicate fragrance of roses and a delicious smell of marzipan, bread crust and brioche. Its fine mousse is subtly mouth-filling. Despite its distinct structure, it feels vinous and full-bodied. The attractive spiciness and tartness give it an interesting dimension in the long finish.

Origin:	France / Champagne
Grape variety:	Pinot noir
Maturity:	1 to 3 years
Serving temperature:	8 to 10 °C
Drinking suggestion:	Apéro riche, Fruit tart, Cakes, biscuits, pastries, Mild Asian dishes, Sushi, Sashimi, Ceviche, Mussels au gratin
Vinification:	bottle fermentation
Harvest:	hand-picking
Maturation:	on the yeast
Maturation duration:	36 months
Volume:	12.0 %

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Minerality/astringency

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10