



CHAMPAGNE E.JAMART &Cie
Rue des Remparts du Nord
51530 ST MARTIN D'ABLOIS

phone: 00.33 (0)3 26.59.92.78 -
champagne.jamart@wanadoo.fr

E. Jamart & Cie

51530 SAINT MARTIN D'ABLOIS
Près d'Épernay

Cuvée Rosé Brut

Grapes Variety : 17% Chardonnay, 68% Meunier et 15% Pinot Noir

Dosage : = 9 gr/L

Method of production:

The first alcoholic fermentation and the malolactic fermentation occurs in tanks. After the filtration, there is a blending and bottling, as for the second alcoholic fermentation, it occurs in the bottle.

Wine personality:

Intense hue.

With its red fruit, strawberry and cherry flavours, this well-balanced wine will please your eyes and palate.

Its taste is in continuity of its smell and procures a sensation similar to the one felt when eating crisp fruit.

It will illuminate your appetizer and highlight a capon, foie gras or beef filet. It can be also served with a red fruit dessert.

GOLD MEDAL
Guide Gilbert et Gaillard
2014



Gault & Millau

