

Country
France

Region
Champagne

Grape varieties
60% Chardonnay, 25% Pinot Noir, 15% red
wine Coteaux Champenois

Technical analysis
ABV: 12.5%
Dosage : 10 g/l

UPC
3423620440105



Winemaking

All the Bauchet wines are estate grown and made. Traditional methode Champenoise winemaking using the most up-to-date winemaking technology. After fermentation and clarification, the careful blending of the different crus and grape varieties produces this classic Brut style. Kept in the cellars for 24 months before disgorgement.

Tasting note

This rosé has a fruity and intense nose, with notes of cherries and red fruit. The palate is structured and vibrant, with a lovely mouth feel, great acidity and depth. Followed by a very long finish, with a hint of hazelnuts and fine tannins.

Awards

90 points - Mundus Vini 2022
91 points - IWSC 2019