



CHAMPAGNE
CAZALS
CLAUDE

Cuvée Rosée

Champagne

Brut - Grand Cru



Vineyard : Oger & Mesnil-sur-Oger - Grand Cru
Grape-varieties : 100% Chardonnay - Blanc de Blancs
Type de soil : Chalky
Average age : 40 years
Harvest : By hand



Wine making : Thermo-regulated tank and malolactic done
Dosage : 9g/liter - Brut
Ageing : In our volted cellar
Blending : Harvest 2017 and reserve wine
Alcohol content : 12,5%



Bottling : Bottle (750mL)

Comments :

Eye : bright copper colour with fine bubbles.

Nose : red fruits and citrus.

Mouth : lively and mineral, accentuated by a touch of lemon.



Food and Wine pairing :

This Rosé will match perfectly with apéritif, meat and obviously with dessert and pastries.

Particularities : This blended rosé requires a special attention. This cuvée is made with grapes carefully selected in the plots where the clusters are the ripest, riche and long in mouth, assembled with Verzenay Grand Cru Pinots.



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