



CHAMPAGNE
CAZALS
CLAUDE

Rosé XV

Champagne

Brut - Grand Cru



Vineyard : Oger, Mesnil-sur-Oger, Verzenay - Grand Cru

Grape-varieties : 88% Chardonnay - 12% Pinot Noir

Type de soil : Chalky

Average age : 40 years

Harvest : By hand



Wine making : Thermo-regulated tank and malolactic done

Dosage : 6g/liter - Brut

Ageing : In our volted cellar

Blending : Harvest 2015 (80%)

Alcohol content : 12,5%



Bottling : Bottle (750mL)

Comments :

Eye : copper and bright, fine bubbles.

Nose : aromas of candied red and black fruits followed by pastries aromas and roasted coffee.

Mouth : invogarting entry, minerality of chardonnay, white and citrus fruits aromas, tangy finish and length in mouth remarkable.



Food and champagne pairing :

This cuvée will match perfectly with apéritif, fish, meat and also desserts and pastries.

Particularités : This Rosé XV is 88% from the Clos Cazals and 12% from the meticulously selected Pinot Noirs from Verzenay.



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