



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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