

JEAN-MARIE MASSONNOT

CHAMPAGNE

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Le sachet de graines ROSÉ D'ASSEMBLAGE

Whoopsy daisy! The content of a seed packet falls to the floor, floats, rolls and flies off into the air. In this untouched corner of the garden, there will soon be all kinds of flowers and plants, all kinds of scents and flavours. This is sure to delight the children on their frequent garden ventures. This rosé Champagne is itself a veritable bouquet: violets, thyme, rosemary, spices, red citrus... and even a hint of hot spice, for an added touch of character.

The subtle power of a collection of fresh flowers and herbs, with particularly expressive orchard fragrances.

NOSE

Spices are the first to show up, along with thyme and rosemary. Aromas of violet, orange blossom and peonies then make their entrance. A delicate fruitiness underpins the whole.

MOUTH-FEEL

Within this aromatic framework, the tense structure reveals itself first on the palate. The red citrus fruits revamp the wine with a delicate bitter note around its lively mouth-watering acidity. Its powerful flavour grasps the wine until it finally offers a subtle note of hot spice!

POUR LA TABLE...

with a gastronomic and country-style approach

- A lovely fillet of duck breast, medium rare, served with baby new potatoes or small crunchy vegetables.
- Veal kidneys, just like grandma used to cook them.





On the label, you see between the branches of our two trees -fig and apple- the cosmoses offering a palette of colours all over the garden.

CREATION

- 68 % Meunier, 17 % Chardonnay, 15 % Pinot Noir
- 80 % cuvée (first juice), 20 % tailles (subsequent juices)
- 12 % red wine raised in a barrel for 12 months
- 60 % harvest of 2018 + 40 % reserve wines
- Partial malolactic fermentation
- BRUT : 7 g/L

Available in

Bottle

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.