

JEAN-MARIE MASSONNOT

CHAMPAGNE

COTEAUX CHAMPENOIS

Rouge gorge ROUGE

A robin red breast can be heard close-by. Its song seems to come from the garden: perched on a high branch, it will soon be hopping around the tree in search of something to eat. The bird is free and has character. This Coteaux Champenois is like the little bird: a little wild and fruit-loving.

*Same terroir, different story.
Coulommès-la-Montagne tells its story
in still wine but still... with character!*

NOSE

The first aromas of black fruit, such as blackberry and blackcurrant, are reminiscent of the little bird that likes to peck at delicate berries. What comes next is wilder, more stylish, with scents of leather, juniper oil and sandalwood.

MOUTH-FEEL

The wine's spicy expression is confirmed by this wildness, tightly structured by tannins. Fruit and strength meet in the mid-palate, while the finish offers a surprising and characterful hint of bell pepper.



FOR THE TABLE

And highlight the character

- With matured prime rib or other red meats to be shared
 - With spicy beef tartare, if you prefer it cool.



CREATION

- 60 % Meunier, 40 % Pinot Noir
- 80 % cuvée (first juice), 20 % tailles (subsequent juices)
- Harvest 2021
- 100% destemming
- Maceration 1 week
- Vinification in oak barrels (300 L)
- Partial malolactic fermentation
- Without filtration

Available in

Bottle

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