Champagne Serveaux Cuvée Parcellaire Cul Froid Brut Rosé (formerly Rosé de Saignée) NV

FCM009NV

Champagne Serveaux Fils

— Champagne, France

A sophisticated and rounded style of rosé Champagne made from 100% Pinot Meunier - the Serveaux signature grape.

Production

Pinot Meunier grapes macerated on the skins to extract natural colour and some tannins, before being vinified in stainless steel. Malolactic fermentation is prevented to maintain the vibrancy and freshness in the wine, with ageing on the lees for 5 years.

Tasting note

Elegant aromatics of fresh strawberry and cranberries with a fine creamy mousse, flavours of red and black cherries and a long, vinous finish. A more serious and weighty style of rosé champagne.

Food Match

A more serious style of rosé so it can absolutely be enjoyed as an aperitif, but would stand up well to all kinds of canapés, duck breast with plums or fruit tart.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Sustainable

Appellation:
AOP Champagne

Grape Varieties:
Pinot Meunier 100%

Suitable for:
Vegan