Champagne CH de l'Auche Brut Rosé NV

FCM024NV

NV Vintage

Cave Coopérative de Germigny

— Champagne, France

A pretty, lifted, refreshing style of rosé Champagne.

Decanter World Wine Awards Silver 2022

Production

Grapes for this cuvée are grown in the lieu-dit of Auche around the village of Janvry which lies just to the west of Reims. Firstly they are pressed in small stainless steel vats, before being transferred to ceramic vats for 12 hours to allow for natural clarification of the juice. Next the clarified juice is moved to large steel containers where it remains for fermentation before finally being bottled for the secondary fermentation and lees ageing for 2.5 years and a further 6 months resting time after disgorgement.

Tasting note

Gently biscuity on the nose with lovely concentrated ripe redcurrant fruit coming through on the palate. Good structure, and energetic bubbles are complemented by a long, lifted finish.

Food Match

The structure means that this wine can deftly handle stronger flavours such as cured ham and salami. Those feeling adventurous could even try with more robust main courses too.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
AOP Champagne

Grape Varieties:
Pinot Meunier 85%, Pinot Noir 15%

Suitable for:
Vegan