



CHAMPAGNE
G. GRUET & FILS
 BETHON - MARNE

Brut Rosé

Blend

55% Chardonnay
 30% Pinot Noir
 15% red wine


Dosage

8 g/l

Bottled in

2023
(Harvest 2022)

Availability

Bottle 75 cl 

Storage recommendations



In a horizontal position



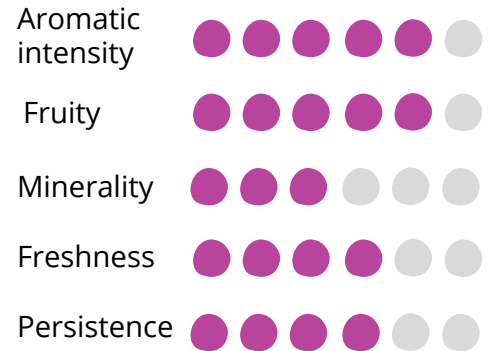
Protect from light



Ageing

30 months on lath

Tasting notes



Winemaking

Automatic Willmess press
 Vinification in temperature-controlled stainless steel vats
 Malolactic fermentation

Drink between 9°C and 12°C

The fruity, authentic bouquet of our Rosé champagne will delight your taste buds and its colour will dazzle your eyes. Incomparable with your most delicate dishes.

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[champagne.gruettetfils](https://www.instagram.com/champagne.gruettetfils)

Alcohol abuse is dangerous for your health. Drink in moderation.