

# DOM CAUDRON

CHAMPAGNE

Conjueurs de Meunier  
depuis 1929



#### Our culinary harmonies :

Aperitif and anytime of seduction  
Crunchy vegetables and cream with Espelette pepper  
Salmon rillettes on toasts  
Melon and Parma Ham  
Scallops, tomatoes and basil Tartare  
Fried river fish by plancha  
Halibut fillet with beetroot cream sauce  
Saint-Félicien  
Strawberries and chopped fresh mint.



## FASCINANTE

### LE MEUNIER CONJUGUÉ EN ROSÉ ROSÉ BRUT

Rootstock 41B  
Clay-limestone and clay-sandstone soil  
Integrated culture  
Harvesting by hand  
Wine press Coquard 8000 kg  
Cold settling 12h

#### BLENDING:

80% Meunier vinified into white wine, 10%  
Meunier vinified into red wine and 10%  
Chardonnay aged in oak barrels  
Full malolactic fermentation

**DOSAGE:** 9 g/l

**TASTING TEMPERATURE:** 9-10°C

Ready to drink

**AVAILABLE IN:** bottle, magnum

*This rosé is unique in that it is made of 80% Meunier vinified into white wine, 10% Meunier vinified into red wine and 10% Chardonnay aged in oak barrels. The traditional winemaking method and 2 years ageing on laths give the champagne its smooth berry notes. The finesse and complexity make this a gourmet rosé.*

#### Food and wine pairings :

This rosé is delicious served as an apéritif, during a meal or at night. As for dessert, it is the perfect match to clafoutis or strawberry crumble.



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PLEASE DRINK RESPONSIBLY