

**CUVEE GRANDE RESERVE
GRAND CRU ROSE BRUT**

COMPOSITION:

50 % Chardonnay - 40 % Pinot Noir - 10 % red wine of Pinot Noir

BLEND: 1/3 is reserve wine aged in oak barrels.

TASTING NOTES:

The Rosé is a lavishly seductive Champagne created for the pure pleasure of the senses. A beautiful pale salmon color with soft creamy foam and a gentle red fruit and may blossom fragrance. This well balanced wine combines freshness with tempting fruitiness. More and more highly appreciated, this mature Champagne simply oozes charm, tenderness and passion.

GASTRONOMY:

Full bodied and luxurious, this Champagne is perfect for those lovely long aperitifs or served with white meat, fish and desserts.



Available in a 75cl bottle

AWARDS :

- ❖ **Golden Medal at « Feminalise Awards » 2015 – 16.33/20**
- ❖ **Golden Medal Guide Gilbert et Gaillard 2015: 88/100**
- ❖ **Golden Medal at « Feminalise Awards » 2014 - 15/20**
- ❖ **Guide Euvrard Garnier 2013 - note entre 13,75 – 15,75/20**
- ❖ **Guide Dussert-Gerber des vins 2013 : Category Hope**

S.A. CHAMPAGNE CUPERLY AU CAPITAL DE 1 000 000 € - Siège Social : 2 rue de l'Ancienne Eglise - 51380 VERZY
FRANCE

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