

Champagne Bernard Remy Brut Rosé NV



Lovely deep salmon colour, this elegant rose Champagne displays refreshing strawberry flavours with a deliciously clean and zesty finish.

Producer Note

Champagne Bernard Remy is situated in the small town of Allemant, nestled on the edge of the Côte des Blancs which is famed for its white grape vineyards. With 11 hectares of vines located throughout the Champagne region, this family-run Champagne House has at its disposal an exceptionally vast range of crus, terroirs and grape varieties, from which they produce fine, elegant and subtle Champagnes. In 1968, Bernard Remy bought his first vines in the village and since then they have gone from strength to strength. His son Rudy, who started working for the family business in 1996, took over the reins in 2008 under the watchful eye of Bernard. After much domestic success they are branching out into international markets and we are delighted to add these stylish, award-winning Champagnes to our portfolio.

Vineyard

The vineyards sit on the undulating land over the white calcareous soils. These famous chalky soils are finely structured and more porous than other soil types, with the looser structure enabling the absorption of minerals by the vine, whilst also providing excellent drainage.

Winemaking

A rosé d'assemblage made using the traditional methode champenoise. 12% of still Pinot Noir, produced in Bouzy, a neighbouring Grand Cru village, was blended with the still Champagne, giving it its rich, seductive, raspberry colour. The blend then underwent the secondary fermentation in bottle, producing elegant and delicate bubbles. This Champagne spent two years ageing on its fine lees. The dosage is 10g/l.

Tasting Note

The seductive raspberry nuances of the colour are enticing and lead to fine, fruity aromatics with a round, delicious palate which flourishes with intense notes of red fruits.

Serving Suggestion

This rosé is the perfect companion to a red fruit crumble or chocolate cake.

Grape

Pinot Noir 60%, Chardonnay 35%, Pinot Meunier 5%

Awards

Silver, IWSC, 2017

Silver, Decanter, 2018

90 Pts, Robert Parker, 2018



Winemaker:	Rudy Remy
Region:	Champagne
Sub region:	Champagne
Country:	France
Alcohol:	12%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	10
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	61810NVA
Case unit of measure:	6X75CL
Formats Available:	37.5cl, 75cl
Closure:	Mushroom Cork