

CHAMPAGNE  
*Nicolas Feuillatte*  
EPERNAY-NEW YORK-BEYOND



## *Brut Rosé*

### *Harmonious and Fruity*

*Aged for at least 3 years  
in our cellars.*

A blend of , Pinot Noir, Pinot Meunier and Chardonnay.



#### *Blend:*

A deliciously fruity blend.  
A selection of several  
cru wines creating  
Champagne of great  
freshness and elegance.

#### *Bouquet:*

Red fruit aromas.  
Intense, developing notes  
of blueberry, blackcurrant  
and raspberry.

#### *Appearance:*

Silver-tinged salmon-pink,  
with a steady ribbon  
of fine bubbles.

#### *Palate:*

Delicate on the palate,  
fluid, underpinned by  
an extremely fine bead.  
Fruity finish.

As an aperitif, serve at 7-8°C  
With food, serve at 10-12°C

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## Food and wine pairings:

### Aperitif

Salmon and avocado blinis.

### Main course

Chicken and vegetable samosas.

### Cheese

Pork Nuoc-Mam with soy beans.

### Dessert

Gariguet strawberry souffle tart.

## Awards:

- Gold Medal, Canada Internat. Wine Championship 2015
- 91/100, Wine Spectator Nov. 30, 2015.
- Gold Medal, Mondial du Rosé 2013.
- Silver Medal, International Wine & Spirit Competition 2013.
- Silver Medal, San Francisco International Wine Competition 2013.
- Gold Medal, Vinalies Internationales 2013.

“ *A harmonious, fruity Champagne revealing a salmon-pink hue.* ”

## European pallet 800x1200mm:

Product	Product Weight (kg)	Product diameter (cm)	Product height (cm)	Standard packaging	Weight of case (kg)	Case Dimensions (cm)	N° bottles /pallet	N° cases /pallet	EAN Code*	Total pallet weight (kg)	Total height (cm)
75 cl	1,65	9	32	Carton de 6	10,20	32,5 x 26 x 19	480	80	3282946100090	841	167
37,5 cl	1,65	9	32	Carton de 6	5,64	22,7 x 15,3 x 27,5	792	132	3282946007306	770	180
37,5 cl	1,65	9	32	Carton de 6	10,39	30,5 x 23,2 x 27,5	792	66	3282946007306	711	180

\*Retail sales unit.



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Chouilly - BP 210 - 51206 Epernay Cedex - France