

Le Pré de la Vallée
La Folie Guibora
Le Moulin de Ste-Gemme
La Colleterie
La Semoigne
Les Rosiers
Les Forges
Les Petits Grès
Grigny
Les Roises
Fontaine Armon
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DC
DOM CAUDRON
CHAMPAGNE



FASCINANTE

Le Meunier conjugué en rosé

“ This rosé has the particularity of blending 80% Meunier vinified as a white wine, 10% Meunier vinified as a red wine and 10% Chardonnay aged in oak barrels. Traditional vinification and ageing give birth to sensual red fruit aromas. This is a gastronomic rosé of finesse and complexity. ”

Terroir

Clayey-limestone
and sandy-clay soils
Vallée de la Marne

Blending

80% Meunier
10 % Chardonnay barrel-aged
(6 months)
10% Meunier in red wine

Dosage

Brut 9 g/l

Vinification

Complete malolactic
fermentation
Thermoregulated
stainless steel vat

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME WITH MODERATION

TASTING NOTES



Ideal for romantic moments, relaxation and indulgence.

Eye

The Champagne has a deep orange-pink color with salmon-pink highlights. With a satin finish that accentuates its depth, it is criss-crossed by fine bubbles that feed a delicate collar. The visual sensation is rich and seductive.

Nose

The first nose is fresh and fruity, with greedy scents of strawberry. Aeration brings out honey and raspberry aromas, against a background of elegant limestone minerality. The nose evolves towards notes of pineapple, cooked red fruit and toast. The olfactory sensation is rich and nuanced, very pleasant.



Mouth

The approach on the palate is supple and fresh, with a creamy effervescence. The wine unfolds with sensuality and balance between a velvety fruity softness, fine acidity and a caressing aromatic return, where floral notes rub shoulders with red and black fruit paste, almond paste and blood orange. The finish is smooth, with good sapid and aromatic persistence.

Our culinary harmonies

Crunchy vegetables and Espelette pepper whipped cream

Salmon rilette toast

Tiramisu with strawberries and Reims pink cookies