

Champagne Goutorbe-Bouillot

Le Ru Des Charmes Brut Rosé

This is a Rosé Champagne with 6 to 8% of Pinot Meunier red wine blended in to the white base. The wine did not go through malolactic fermentation. The dosage is 7g/l. 3500 bottles are released each year.

Grape varieties 60% Pinot Meunier, 20% Pinot Noir, and 20% Chardonnay

Altitude 75m to 200m ASL

Soil Clay-limestone

Tasting notes

Pale pink in color with a delicate perlage. Elegant balance on the nose with notes of white and red fruit. Roundness and elegance are the trademark of this cuvée, displaying red and black fruit, with a long voluptuous finish.



Banville
Wine Merchants

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