

DC  
DOM  
CAUDRON  
CHAMPAGNE

Conjugueurs de Meunier  
depuis 1929



**FASCINANTE**  
**LE MEUNIER CONJUGUÉ EN ROSÉ**

Rootstock 41B  
Clay-limestone and clay-sandstone soil  
Integrated culture  
Harvesting by hand  
Wine press Coquard 8000 kg  
Cold settling 12h

**BLENDING:**

80 % Meunier vinified into white wine, 10% Meunier vinified into red wine & 10 Chardonnay aged in oak barrels (6 months)  
Full malolactic fermentation

**DOSAGES:**

Brut (9 g/l)

**TASTING TEMPERATURE:** 8-9°C

**AVAILABLE IN:** bottle, magnum & jéroboam

*This rosé is unique in that it is made of 80% Meunier vinified into white wine, 10% Meunier vinified into red wine and 10% Chardonnay aged in oak barrels. The traditional winemaking method and 2 years ageing on laths give the champagne its smooth berry notes. The finesse and complexity make this a gourmet rosé.*

**Food and wine pairings:**

This rosé is delicious served as an apéritif, during a meal or at night. As for dessert, it is the perfect match to clafoutis or strawberry crumble.

**Our culinary harmonies:**

Aperitif and anytime of seduction  
Crunchy vegetables and cream with Espelette pepper  
Salmon rillettes on toasts  
Halibut fillet with beetroot cream sauce  
Saint-Félicien  
Strawberries and chopped fresh mint



**Gault & Millau**  
L'expert gourmand



CHAMPAGNE DOM CAUDRON - 10 rue Jean York - 51700 Passy-Grigny - Tél. : +33 (0)3 26 52 45 17

champagne@domcaudron.fr - www.domcaudron.fr

PLEASE DRINK RESPONSIBLY