



CHAMPAGNE
BAUCHET
VIGNERONS DEPUIS 1920



CUVÉE SÉDUCTION

« NEW ROSÉS' STYLE »

BRUT Champagne with a dosage of 10 g/l sugar content. Aged in our cellars for a minimum of 24 months before disgorgement, it is a blend with 75% Chardonnay and 10% Pinot Noir and 15% of Coteau champenois red wine coming from our vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).



Available in bottle.



To the eye

Its robe is reminiscent of rose petals, both delicate and fresh. The fast and sprightly streams of bubbles produce a fine thread which turns nicely white as it surfaces. The visual impression is thus particularly palatable, youthful and 'modern'.

On the nose

At first the nose is fruity and intense. Strawberry juice and raspberries blend with marshmallows to give a nose that is both savoury and entertaining. Once it is left to breathe a little, the feeling becomes richer and deeper. One can perceive the "fleshy" nature of cherries, the depth of peonies and fresh nuts. After a spell of five to ten minutes in the flute, this tendency increases with aromas of strawberry liqueur and black currants. It is indeed a savoury and youthful nose as its robe suggests, but it also lets you guess that there is more to its personality.

On the palate

The attack on the palate is supple and sprightly. Its effervescence marks a tempo, while one can guess its roundness. As it warms up in the mouth, this balance is confirmed gradually. The dosage enhances this feeling as it blends most pleasantly with the natural acidity of this wine. The second impression is that it becomes more generous, with more "bite" to it, thus revealing a little more of its personality.

Finish

It has a distinctive finish that is a little denser and mineral than first felt. It is more structured too as it stretches the wine and reveals its Champagne identity.

It is an open, petulant and fresh Champagne with a delicate body, very much in keeping with "modern" rosés. Then, after airing, it displays another personality and a fine character.

Serving recommendations

Serve this rosé Champagne in a slim flute, at a temperature of 8°C, so as to enjoy its expansive personality. It will be perfect for an aperitif with a few salted or sweet appetizers. However, after 10 minutes at 10°C its balance changes. Its texture becomes more mellow, its dosage asserts itself and the vinosity that is brought by the red wine becomes obvious. It will then go well with rare red meat, a dessert of red fruit with very little sugar in it, or some spicier dishes. In this case you can even transfer it into a carafe before serving. It never fails to please.



The BAUCHET family have been cultivating and harvesting their vineyards from father to son, since 1920. Four generations of dedicated winegrowers working with passion and reason a unique terroir covering 34 hectares in all. A real Champagne estate, with an extended and rich variety of vines spread out on different crus of this appellation. It allows the Chardonnay and Pinot Noir varieties to give us an authentic, elegant and high-quality Champagne which expresses the personality of its terroir.