



THÉOPHILE BY LOUIS ROEDERER - BRUT ROSÉ

PRODUIT

Presentation

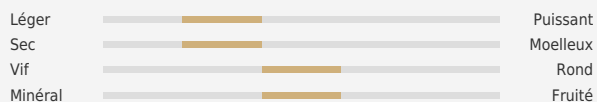
Champagne Théophile Brut Rosé is a cuvée full of charm, reflecting its retro label inspired by the 1930s, a nod to the French art of living. Produced by Maison Louis Roederer, this rosé champagne expresses a freer and more festive approach to the Champagne style, while benefiting from the same excellent expertise. Made from a blend of Pinot Noir, Meunier, and Chardonnay, with a portion of carefully selected Champagne red wine, Théophile Brut Rosé seduces with its delicious fruitiness, liveliness, and elegance.

A pleasant champagne, to be enjoyed as an aperitif or with simple, refined dishes.

Tasting Notes

In the glass, its bright salmon-pink color, enlivened by a fine mousse, announces a beautiful freshness. The nose is expressive and charming, revealing aromas of fresh strawberry, redcurrant, and raspberry, accompanied by notes of English candy and summer flowers. On the palate, the attack is lively and fruity, supported by a nice acidity that balances the wine's roundness. We find red berries, supported by a delicate minerality and a very thirst-quenching tangy finish. Théophile Brut Rosé is the ideal companion for spontaneous, gourmet moments: tapas, fine charcuterie, summer salads or red fruit desserts.

PROFIL GUSTATIF



NOTATIONS

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IDENTITÉ

Région viticole / Pays	Champagne / France
Type de vin	Rosé
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	à boire
Cépages	Chardonnay, Pinot Meunier, Pinot Noir