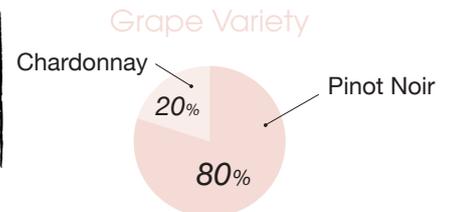


CHAMPAGNE
PAUL DÉTHUNE
AMBONNAY - FRANCE

ROSÉ
GRAND CRU

Dosage
9 g/L

Vinification
30 to 50% of reserve wines from a period of 40 different years, aged and vinified in wood and in oak casks of 34 hectoliters.



Tasting

The Rosé cuvee has a bright, fluid appearance, pale strawberry pink in colour with pale orange-pink reflections and an intense sparkle in the glass.

On the first nose, the world of confectionery and pastries comes to the fore with its notes of candied strawberry, Tagada strawberry, raspberry liqueur, Morello cherry and blood orange. The aeration of the Champagne enhances the fruity sensation and completes it with aromas of rose and poppy relayed by notes of soft chalk, pear, pink grapefruit, marshmallow, lemon and pomegranate.

Initial contact on the palate is supple and fresh, with a creamy effervescence. The Rosé cuvee develops a luscious, radiant fruity substance underpinned by the fresh and integrated acidity of lemon and grapefruit. The mid-palate is orchestrated by a chalky clay minerality which confers openness, fruity volume with chewiness, iodized salinity and lengthens the palate with a calcareous resonance. The formidable fruity substance unfolds in the palate with a velvety texture whose roughness affirms the character and revives the freshness on the finish. The final sensation oscillates between fruity sweetness and a sensual caress.

Food | wine pairing

- Mi-cuit red tuna steak marinated in Timut pepper with a sweet potato mousseline,
- Beef Carpaccio, rocket pesto, parmesan shavings,
- Duck foie gras lingot with sour cherries, crispy bread, marmalade and cherry jelly,
- Tiramisu with strawberries and pink Reims biscuits.

References

- Hachette Wine Guide 2019-2020,
- Champagne Guide Gault & Millau 2018-2019-2020,
- Dussert-Gerber Wine Guide 2019-2020-2021,
- Bettane & Desseauve Wine Guide 2018-2019-2020,
- Gilbert & Gaillard Guide 2018-2019,
- The Champagne Guide Tyson Stelzer 2020-2021,
- Tom Stevenson - Christie's World Encyclopedia of Champagne & Sparkling Wine,
- Richard Juhlin - Champagne Guide et Parfum de Champagne.

Bottling options

Bottle (75 cl).



GRAND CRU

★★★★

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