

CUVÉE SÉDUCTION ROSÉ

VINTAGE	NV
REGION	Champagne, France
GRAPES	60% Chardonnay, 40% Pinot Noir
TECHNICAL	Alc. 12.5%, Dosage: 10g/l
WINEMAKER	Bruno Charlemagne
UPC	3423620440105

BACKGROUND

All the Bauchet wines are estate grown and made. this rosé is a blend with 60% Chardonnay and 40% Pinot coming from our vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil).

WINEMAKING

Traditional methode Champenoise winemaking using the most up-to-date wine-making technology. After fermentation and clarification, the careful blending of the different crus and grape varieties produces this classic Brut style. Aged in our cellars for a minimum of 24 months before disgorgement.

TASTING NOTE

This rosé has a fruity and intense nose, with notes of cherries and red fruit. The palate is structured and vibrant, with a lovely mouth feel, great acidity and depth. Followed by a very long finish, with a hint of hazelnuts and fine tannins.

AWARDS

90 points - Mundus Vini 2022

91 points - IWSC 2019

ABOUT CHAMPAGNE BAUCHET

Domaine Bauchet Champagne is an award-winning, family-owned and managed winery, one of the largest family estates in the region. The family originally cultivated land here in 1920, Robin Bauchet is the great grandson of the original owner and he runs the vineyards, while his aunt; Florence takes care of communication and sales of Champagne Bauchet.

Bruno Charlemagne, is the estate's oenologist and winemaker, who uses the wealth of terroir available to develop a range of authentic and elegant Champagnes.

