



CHAMPAGNE JACQUES CHAPUT

The salamander, the royal emblem of Francis I, is accompanied by the motto "Nutrisco & Extinguo" (I feed him and I extinguish him), which can be interpreted as:

"I feed the good fire and put out the bad".

The Chaput House has adopted this emblem and motto, which expresses what drives us in the vineyard and in the cellar: "May your pleasure in tasting our champagnes be equal to the pleasure we have had in revealing them".

BRUT ROSÉ

This Champagne is a blend of 90 to 95% brut tradition and red wine made by the House of Jacques Chaput with pinot noir. With a great freshness it has aromas of small red fruits, it combines with brilliance power and complexity.

Appellation	Champagne AOC
Terroir	Clay and limestone from the Kimmeridgian period
Blend	10% Chardonnay, 90% Pinot Noir
Capacity	75cl
Blend Wine	2010, 2011 bottled in 2012
Alcohol	12,5%
Dosage	7g/liter (MCR)*
Ageing time	10 years
Tasting temperature	7 to 10°C
Custodial time	1 year
Food / Wine matches	Recommended as an aperitif wine and with the following dishes : As an aperitif or with a meal, this Rosé is excellent served with grilled red meat, roast rack of lamb but also poultry like guinea-fowl, pigeon, quail ect.

Tasting

Eye	Orange pink color, very fine bubbles that form a nice cordon.
Nose	Notes of macerated red fruits (red berries, raisins). This Champagne is a superb study in contrasts.
Palate	Winey style, ample, melted, where we find these fruity and pastry accents.

* MCR : Mout Concentré Rectifié
rectified concentrated must

