



## ROBERT MONCUIT LES ROMARINES ROSÉ

### Champagne Grand Cru | Extra Brut

Rosé Brut Les Romarines is produced with Chardonnay and Pinot Noir grapes grown on a chalky terroir. Two Grands Crus: the Mesnil-sur-Oger and the Ambonny. The reserve is matured for two years, with a dosage of 12 g/l, fermented in thermoregulated stainless steel tanks. The ageing period in the bottle is at least two or three years. Robert Moncuit Rosé Brut Les Romarines is perfect for aperitif, meat, fish or dessert dishes.

#### **Tasting notes**

##### **Color**

Rose

##### **Aroma**

Berries and citrus fruit aromas

##### **Taste**

A marked structure of Chardonnay, refined by aromas of berries and light tannins. Completed by notes of fresh brioche with hints of almond in perfect harmony.

##### **Finish**

Fresh and crisp with a soft yeast finish

About the Producer The winery has an impressive history of winemaking that dates back five generations to its founding in 1889. However, it wasn't until 1928 when Robert, the third generation of the family, assumed control of the company and focused on highlighting the finest terroir of Champagne. The champagnes of Robert Moncuit are of enormous radiance and very precise. Due to their exactness, minerality and complexity, the basic cuvées are one of the best in the entire Champagne region. Robert Moncuit's winemaker, Pierre Amillet, creates dense, powerful, long-lasting wines characterized by fresh, floral and fruity aromas with a balanced spiciness followed by a classic touch of brioche and honey.