



ÉMOTION 2015

The complexity of a vintage champagne rosé

COMPOSITION - VINIFICATION

Blending composed of 40% Pinot Noir and 60% Chardonnay classified Premier Cru and from vines of sixty years old age in Rilly-la-Montagne. In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and Haute Valeur Environnementale (High Environmental Value), Vilmart House cultivates its vineyards in the greatest respect of its terroir.

Vinification key points:

- Manual harvest 2015
- Aging process: ten months in oak barrels of 228 l
- Sixty months on lies in the cellars after bottling
- No malolactic fermentation
- Dosage : 8 g/l

TASTING NOTES

Its robe is bright pink in colour with notes of amber. The effervescence, gentle and persistent, creates a tight cord, made up of delicate, fine bubbles.

On the nose, this cuvée is powerful and fruity, developing aromas of red fruit (sour cherry, raspberry and red currant) offering floral notes (violet and dried rose petal) with a hint of vanilla.

The attack on the palate is sharp and vivid, delivering pink grapefruit, strawberry and rose petal aromas. The finish is centered on notes of cinnamon and blood orange. This rosé is enchanting for champagne lovers of this style of wine combining freshness and vinosity.

WINE AND FOOD PAIRING

This cuvee is appreciated with refined dishes, such as salmon in strawberry foil or fried langoustines. It can also be served with a fillet of red mullet, or even a rib of lamb marinated with vegetables. Finally, for sushi lovers, this champagne is the perfect match.



