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CHAMPAGNE

Mademoiselle Marg'O



Osmose Rosé

Osmose Rosé is a Champagne from our oldest vineyards whose grapes have reached a perfect maturity. Thanks to the infusion of our Pinot Noir with the finesse of Chardonnay, we can make a Champagne Rosé with a strong personality, refined, elegant and fruity.

It is a blended Champagne, with Pinot Noirs vinified in red that bring notes of red berries, acidity, and crunch. Chardonnay distils dynamism and uniqueness to this wine.

The osmosis of these two grape varieties creates the expression and the magic of this Champagne Rosé.



- Grape variety: 85 % Chardonnay 15% Pinot noir vinified as red wine.
- Vinification: parcels of land selected for their ability to produce coloured wines. Juices obtained from cuvées vinified in thermoregulated stainless steel vats.
- Ageing: 24 months minimum in cellar.
- Dosage : Brut 10 g/L.
- Wine & foods pairings :
 - Fresh tuna tartar, lemongrass and small seeds, avocado sauce and *pain de campagne*.
 - herb-crusted rack of veal, fine mashed potatoes with cream of truffles, Iberian ham chips.
 - Raspberry tiramisu framboise with *biscuits Rose de Reims* and almond biscuits.
- Serving temperature : 8-10°C.