



## Champagne Solescence Brut Rosé - JM Sélèque

299:-

[Beställ](#)

Solescence Brut Rosé består av den vanliga Solescence-blandningen, dvs 50% Chardonnay, 40% Pinot Meunier och 10% Pinot Noir, men med en skvätt stilla rött Pinot Noir-vin tillsatt.

Art.nr 7290801  
systembolaget:

Typ: Mousserande vin

Producent: JM Sélèque

Land: Frankrike

Region: Champagne

Distrikt: Pierry

Förpackning: Flaska

Storlek: 750 ml

Alkoholhalt: 12,5%

Serveras vid: 6-7 grader Celcius

Druvor: 45% Chardonnay  
40% Pinot Meunier  
15% Pinot Nero

Klassificering: AOC Champagne

Vinification: 70% i ståltank, 30% i ekfat.

Växtplats och jordmån: Pierry / Moussy / Epernay / Mardeuil / Dizy / Boursault / Vertus

Mognadslagring: 2 år på jästfällning innan degorgering.

Skörd:

Manuell

Avsmakning: "Bright orange-pink. Red berries, citrus zest, toasted brioche and smoky minerals on the deeply perfumed nose. Chewy and broad on entry, then tighter in the mid-palate, offering sharply focused strawberry and blood orange flavors braced by a jolt of chalky minerals. The mineral element adds lift and cut to the expansive finish, which clings with strong smoky tenacity. Two thousand eleven is the base vintage for this bottling and 30% of the blend is in the form of reserve Pinot Noir that was aged in oak."  
92p - Vinous

---