

DC

DOM CAUDRON

CHAMPAGNE

Conjugeurs de Meunier
depuis 1929



Our culinary harmonies :

Aperitif and anytime of seduction
Crunchy vegetables and cream with Espelette pepper
Salmon rillettes on toasts
Melon and Parma Ham
Scallops, tomatoes and basil Tartare
Fried river fish by plancha
Halibut fillet with beetroot cream sauce
Saint-Félicien
Strawberries and chopped fresh mint.



FASCINANTE

LE MEUNIER CONJUGUÉ EN ROSÉ ROSÉ BRUT

Rootstock 41B
Clay-limestone and clay-sandstone soil
Integrated culture
Harvesting by hand
Wine press Coquard 8000 kg
Cold settling 12h

BLENDING:

80% Meunier vinified into white wine, 10%
Meunier vinified into red wine and 10%
Chardonnay aged in oak barrels
Full malolactic fermentation

DOSAGE: 9 g/l

TASTING TEMPERATURE: 9-10°C

Ready to drink

AVAILABLE IN: bottle, magnum

This rosé is unique in that it is made of 80% Meunier vinified into white wine, 10% Meunier vinified into red wine and 10% Chardonnay aged in oak barrels. The traditional winemaking method and 2 years ageing on laths give the champagne its smooth berry notes. The finesse and complexity make this a gourmet rosé.

Food and wine pairings :

This rosé is delicious served as an apéritif, during a meal or at night. As for dessert, it is the perfect match to clafoutis or strawberry crumble.



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PLEASE DRINK RESPONSIBLY