

CHAMPAGNE
ANDRÉ CLOUET
DEPUIS 1741

ROSÉ N°5

CLASSIFICATION	AOC Champagne
ALCOHOL	12,22% Vol.
TOTAL ACIDITY	3,89 g H ₂ SO ₄ /L
VOLATILE ACIDITY	0,16 g H ₂ SO ₄ /L
PRESSURE	6,1 bar
AVAILABLE IN	75 cl
BOTTLING	2021
DOSAGE	5,1 g/L
BLEND	90% Pinot Noir 10% Rouge de Bouzy

FRUITY

GENEROUS

STRUCTURED

The wine's delicate, subtly deep, light pink hue aptly evokes the noble expression of Bouzy Pinot Noir. The nose is charming and expressive, blending floral aromas with a beautiful fruity palette. Notes of candied red fruit and English candy are enhanced by a saline, almost iodine-like touch that adds depth and freshness. On the palate, the attack is lively and invigorating. The acidic freshness energizes a bouquet of small red fruits - strawberry, cherry, raspberry - that burst with greed. The spices characteristic of Bouzy Pinot Noir add structure and complexity. This cuvée perfectly embodies André Clouet's passion for rosé champagnes, combining precision, elegance and generosity.

