



MARCEL VÉZIEN
CHAMPAGNE
— À CELLES-SUR-OURCE —



NUIT DE RUBIS

Rosé champagne produced by maceration

An ode to Pinot Noir, this is an atypical rosé champagne. It is made using the maceration technique, which gives it a deep colour with glints of violet. The promise of a delicious flavour-packed experience!

TASTING NOTES

Appearance: Bright, mauvish, pink brick colour with fine bubbles.
Nose : Red fruit with notes of raspberry, strawberry and blueberry.

Palate: Very lively on the palate with a light tannic note from the short maceration. A stylish wine with plenty of body, and a Burgundian vinosity that gives it tremendous personality and presence on the table.

FOOD & WINE PAIRING

Pairing with similar flavours: Berry sabayon, red meat, duck breast, game.

Pairing with contrasting flavours: Andouillette sausage with Chaource cheese.

Dosage	Grape varieties	Maturation on lees
8g/l (Brut)	100 % Pinot Noir	36 to 40 months on lees