

# Domaine ERIC TAILLET

## Champagne

### LUMINOSI'T BRUT

« *Light, shine, brightness* »



#### PRODUCTION

Blend of 92% White of Meunier and 8% Champagne red wine made of Pinot Noir, 30 to 40 % white reserve wine.

Located in the Vallée du BELVAL, the vineyards are planted on claystone, limestone and marns.

Sustainable viticulture, grass growing between rows, mechanical plowing, no chemical weedkillers. Foliage treatments and sprayings with only pure algae and certified organic oligo-elements.

**Dosage:** Brut, between 3 and 5 g/l.

**Maturation :** on lath and tip 24 months

#### SENSATIONS

**To the eyes :** A rosé wine with a nice and delicate robe, brilliant and luminous ; a cuvée Rosée with light coppered hints.

The very tiny bubbles are very active, dynamic on the surface and burst delicately into the glass. The train of bubbles keeps on dancing into the glass.

**To the nose :** Red fruit aromas but subtle and delicate : raspberries, a touch of blackberry, a slight hint of violet. A lot of freshness for this rosée, fresh fruits.

**On the palate :** The first attack is clear and cut, very fresh, very aromatic but subtle. Chalky notes, greedy and gourmand, sweet notes of candies (berlingot).

#### PAIRINGS

A nice and delicate Rosé for Aperitif

Medaillons of grilled lobster

A carpaccio of red tuna, simply with olive oil, Guerande crystal salt

Any fresh finger food with white fish, any vegan meal.

#### OUR ADVICE

A summer time Champagne which enlightens a sunny day with friends for a brunch or aperitif, late in the afternoon. An invitation to holidays, sunny and warm. « LUMINOSI'T » will be the perfect champagne to any friendly moment punctuated by a glass around a swimming pool, or taken in a terrace, during a romantic dinner, a picnic.... It will always be appreciated whatever the plate, whatever the occasion or event !

To fully appreciate its fresh style, Luminosi'T is best served ideally at 7°/8°C. Enjoy it now !

