



The Daily Drinker

NV Champagne Brut Rosé, Larnaudie-Hirault

ref. LARNROSE

A delicate rosé champagne made, like the Brut Traditionnel, with equal proportions of the three traditional grape varieties - Chardonnay, Pinot Noir and Pinot Meunier. However, it is a blend of 80% white wine and 20% red.













Larnaudie-Hirault own 6 hectares of vines and are situated in the tiny village of Trois-Puits in the Montagne-de-Reims, some 6 miles south of Reims itself. The Montagne-de-Reims is largely planted to the black varieties of Champagne - Pinot Noir and Pinot Meunier.

Single Bottle **£27.00**

member price: £24.30

Six Bottle Case **£162.00**

member price: £145.80

 Style: Sparkling - Light	 Grape Variety: <i>not specified</i>	 Producer: Larnaudie-Hirault	 Serving Temperature: 11°C
 Alcohol Content: 12%	 Country: France	 Appellation: <i>not specified</i>	 Drink By: <i>not specified</i>
 Bottle Size: 75cl	 Region: Champagne	 Colour: Sparkling Rosé	 Food: Aperitif Canapés Fish

Tasting Notes:

Vigorous mousse rises briskly. Very cherryade colour (the wine is a blend of red and white wine). The nose is characterised by red fruits and nutty aromas: walnuts and salt and strawberry fruit. The fluff of the mousse hardens to a saline edge. A dry wine of good length, very mineral length at that. A beautifully balanced and energetic wine, showing a quantity of spice on both nose and palate.

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291