



CHAMPAGNE

MON ROSÉ

This is a Rosé made by blending, with Bouzy Rouge. Our red wine gives this delicate champagne a persistent finish with aromas of red fruit. 'Mon Rosé' is associated with a feminine face, a trace of the women who have worked at Champagne Alfred Tritant.

Refinement & Lightness

Robe

This cuvée has an intense pink colour with light copper highlights. The bubbles are fine and brilliantly white.

Nose

Both greedy and fresh, the nose reveals aromas of small red fruits, redcurrant and grenadine. It then gives off aromas of candied cherry and strawberry jam.

Mouth-feel

The palate reveals a subtle balance between the aromatic power of the Pinot Noir and the freshness and elegance of the Chardonnay. The mouth is round and generous, supported by very silky tannins. Fresh notes of grapefruit bring a very pleasant acidic sweetness.

Terroir	Bouzy and Ambonnay (from Montagne de Reims)
Grape-varieties	60% Chardonnay, 31% Pinot Noir vinified as white, 9% Pinot Noir vinified as red (Bouzy Rouge)
Years	2018 (65%) + perpetual reserve (35%)
Vinification	in tank, malolactic fermentation, rosé made from blending
Bottling	24 May 2019
Dosage	brut - around 7g/l

Available in : Half bottle, Bottle

Tasting

The Bouz Rouge brings to this Rosé a flamboyant colour and a beautiful tannic structure with bewitching aromas of blackcurrant and morello cherry. Ideal with salmon, as well as desserts with slightly sweet red fruits.

Awards

- 1 star : Guide Hachette des Vins 2025
- Bronze Medal : Decanter World Wine Awards 2023 - 88 points
- Gold Medal : Feminalise 2022 (worldwide competition where only women judge)

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. CONSUME WITH MODERATION.