



Leopoldine

CHAMPAGNE

FRANCE

Adoration ROSÉ - BRUT

Blend

60% Meunier - 35% Chardonnay - 5% Pinot Noir

Tasting notes

Adoration is adorned with a pale strawberry-pink colour with intense pale pink highlights.

The first nose expresses notes of wild strawberry, cassis, banana, raspberry, cherry Napoleon, blood orange, with an intoxicating scent of heady red rose. After a few minutes, the wine reveals notes of pink grapefruit, pear, quince compote, marzipan, poppy, peach, and some peppery accents.

The palate is rich and fresh with a generous creamy effervescence. *Adoration* develops a pulpy and crunchy fruity matter, highlighted by an orange acidity and pomelo. The mid-palate is orchestrated by a clay-limestone minerality that imparts fruity volume, chew, honesty, salinity and length to the palate. The structure of the wine raises the sensation of viscosity relayed in the end by a minute freshness bringing all the luscious concentration of a Champagne really designed for its pleasure and culinary harmonies.

Food/wine pairings

- 15 month matured Parma ham
- Ham, sundried tomato and basil leaf skewers
- Lobster in vinaigrette with tomato jelly
- Pata Negra Chorizo
- Fillet of red mullet and cream of sand carrots and dutch carrots frosted with a chorizo foam
- Iberian pork lomo with paprika with sides of creamy polenta croquette and grilled mini courgette with bacon
- Young to moderately aged mimolette cheese
- Tiramisu with strawberries and pink Reims biscuits

Only available in bottles (75 cl)



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