



DEPUIS 1837

# de VENOGE

## CORDON BLEU BRUT ROSÉ



AS A FIRST PRESS WINE, THE CORDON BLEU IS COMPOSED OF 20% OF « RESERVE WINE » FROM TWO PAST YEARS, ADDED TO THE BLEND. THE CORDON BLEU IS THE REFLECTION OF THE STYLE AND ELEGANCE OF THE CHAMPAGNE HOUSE DE VENOGE.

### TASTING NOTE:

Intense nose, the first sip is fruity and persistent. Bringing roundness and vivacity simultaneously, this champagne will do great as an aperitif or with a frozen dessert.

### BLEND:

- Pinot Noir 60%
- Pinot Meunier 20%
- Chardonnay 20%

### TECHNICAL:

- Aging: 3 years
- Dosage: 6,5 g / liter
- Alcohol level: 12 % / Vol.

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POINTS

Wine Spectator

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POINTS

JAMESSUCKLING.COM

Champagne de Venoge – 33 Avenue de Champagne, 51200 ÉPERNAY

Tél. +33 (0)3 26 53 34 34 – [adv@champagnedevenoge.com](mailto:adv@champagnedevenoge.com)

[champagnedevenoge.com](http://champagnedevenoge.com)