

CHAMPAGNE M-MARCOULT


VIGNERON DE TERROIR
À BARBONNE-FAYEL

LES BISTRONOMIQUES

ROSÉLINE BRUT ROSÉ

BLEND

*A passionate, fruity and delicate rosé
that goes well with your summer
aperitifs, a raspberry panna cotta
or a board of cold cuts.*

*This **fruity, light and greedy rosé wine** is created with care and precision, from a blend of reserve white wines and a coteau champenois red wine vinified at the property. This red wine, made from several vintages, is vinified from rigorously selected plots and grapes, then aged in oak barrels.*



SUMMARY OF SENSORY EXPRESSIONS

Eye: its color will charm you as soon as it is served. Its light pink hue and its light reflections of orange peel are a treat for the eyes.

Nose: a lot of sweetness and generosity with notes of dried red fruits, cranberry, fig and strawberry jam, dominates the nose with subtlety.

Mouth: in accordance with the nose, the mouth is fruity, round and greedy. The acidulous frame reveals fruits such as tangerine or blood orange, bringing a good dimension to the end of the mouth.

Food and wine pairing: Roséline is ideal for a summer aperitif, with a pâté en croute, some verrines of salmon tartar, cockles in jelly and pomegranate, raw ham and Cavaillon melon. It will also be perfect on a raspberry panna cotta.

TECHNICAL INFORMATION

Grape Variety: 50% Chardonnay, 50% Pinot Noir
Terroir: 90% Barbonne-Fayel, 10% Côte des Bars
Vinification: Stainless steel tank and oak barrel
Aging on lees: Minimum of 24 months
Reserve wines: 40%
Malolactic fermentation (MLF): 100%
Dosage: Brut – 6.5 g/L
Serving temperature: 11–13°C
Tasting glass: Generous wine glass


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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,
DRINK IN MODERATION.

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