

THE  
OXFORD  
WINE  
COMPANY

## Georges de Roualet 1er Cru Rosé, Champagne

£26.99



**Vintage:** NV

**Bottle Size:** 75cl

**Alcohol %:** 12%

**Country:** France

**Description:** A classic style of rosé Champagne filled with raspberry, strawberry and underlying citrus fruit. The palate is light, clean and very fresh. Delicious.

**Cepages:** Pinot Noir, Pinot Meunier, Chardonnay

**Group:** Champagne

**Sub group:**

**Colour:** Rosé

**Closure:** Cork

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** Raw beef is a surprisingly good match with Champagne - try pairing this with a carpaccio. Some parmesan grated on the top will only be a good thing!

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** The Autréau Family have been involved in growing grapes and producing Champagne since 1670. Based in the picturesque village of Champillon, near Epernay. The current generation, led by Eric Autreau, maintain the family tradition of producing quality Champagnes from the best grapes from both their own vineyards and those they source on long term contracts from all the best villages in the region. All their wines are produced and aged in their cellars on the edge of the village overlooking the region's best vineyards on the slopes of the Montagne de

Rheims and with views of the Abbey at Hautvilliers, the Marne valley  
and the historic City of Epernay.