

CHAMPAGNE  
**ANDRÉ CLOUET**  
DEPUIS 1741

## Rosé n°3

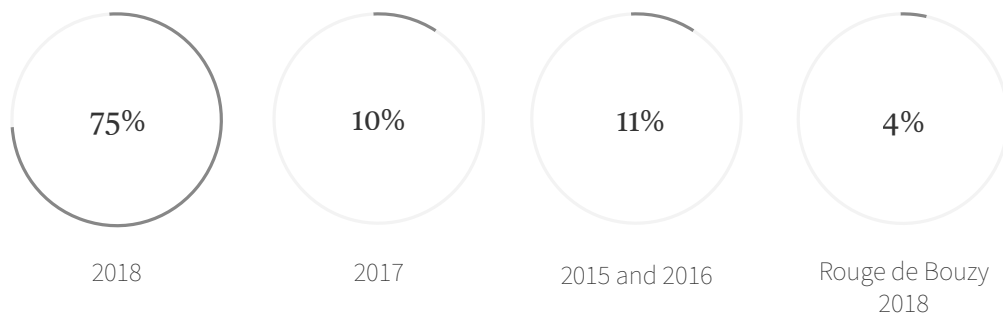
<b>Classification</b>	AOC Champagne
<b>Alcohol</b>	12% Vol.
<b>Dosage</b>	6 to 8 grams
<b>Aging</b>	Tank
<b>Available in</b>	75cl, Magnum (1.5L), Jeroboam (3L), Methuselah (6L)



Delicate | Pointed | Crisp | Precised

### Blend

Pinot Noir Base



### The Champagne Guide 2020-2021 - Tyson Stelzer

Clouet N°3 was inspired by Coco Chanel, the number introduced to denote the style, recognising that the colour is different each year, with the number 3 representing a light, elegant apéritif style. Clouet's base rosé epitomises elegance and focus, while flamboyantly celebrating the generous raspberries, red cherries and pomegranates of Bouzy. The depth and presence of the village are sensitively toned by the lively, bright acidity and fresh precision of the house. Structure is fine and confident, driven by the chalk minerality of the village, working seamlessly in concert with finely executed tannin texture. It finishes with great length, vibrancy and elegance, with lingering poise and detail of exquisite red berry fruits. An engaging and enticingly priced rosé of primary integrity and pretty medium salmon crimson hue.