

CHAMPAGNE  
**ANDRÉ CLOUET**  
DEPUIS 1741



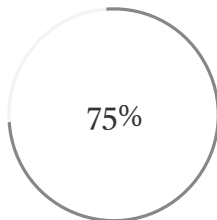
## Rosé n°5

<b>Classification</b>	AOC Champagne
<b>Alcohol</b>	12% Vol.
<b>Dosage</b>	5,6 g/L
<b>Aging</b>	Tank
<b>Available in</b>	75cl, Magnum (1.5L), Jeroboam (3L), Methuselah (6L)

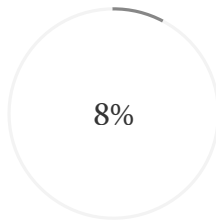
Generous | Tender | Fruity | Fleshy

### Blend

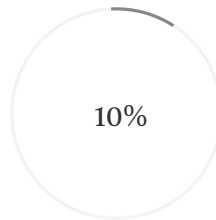
Pinot Noir Base



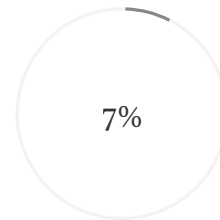
2018



2017



2015 and 2016



Rouge de Bouzy  
2018

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

Boasting a full ruby hue, N°5 is notably deeper than N°3 in both appearance and flavour. As flamboyant and exuberant as its maker himself, it brims with wild strawberries, raspberries and morello cherries, encapsulating that wonderful talent of great pinot to build and rise triumphantly on the finish. For all of its generosity, it never deviates from the control and precision of the house, focused by bright acidity and the omnipresent chalk minerality that underscores this legendary village. A great expression of the freshness, mineral airiness and presence of Bouzy pinot noir.