



Beaumet Rose Brut NV Champagne

Beaumet was recognised as the top scoring Champagne in Cuisine's Champagne Tasting 2017 beating out all the big brands at often double the price- which is understandable as its made by the group that owns Laurent Perrier. " ,,,,They prove that lesser-known Champagnes are more than capable of matching it for quality with the big names. This coppery-pink version, a blend of pinot noir and pinot meunier grapes, offers fresh, clean aromas suggesting strawberries, wafts of floral perfume and a whisper of nuttiness. It's soft and creamy in the mouth with good depth of flavour and a long, moreish finish." Cuisine

Grape

Pinot Noir Chardonnay Blend

Its Origins

In 1878, the Beaumet family, originating from Epernay, created their own champagne company. At the turn of the 19th century, they left their establishment in Pierry and set up in Chalons-en- Champagne to accommodate their swift development. The Company thus acquired a loyal clientele, mainly in France and Belgium, thanks to the champagnes that it was making from its own vineyard. In 1977, Champagne Beaumet was taken over by Jacques Trouillard, member of a well-known champagne vineyard family. Its development could then be based on the stable supply of high-quality grapes thanks to the contribution of the Trouillard family vineyard, followed by those belonging to numerous partner vine-growers. In 2004, Beaumet became part of Groupe Laurent-Perrier. "Beaumet Champagne's reputation rests largely on its following around the clubs and restaurants of London.

Bang-for-buck is important in these markets, and Beaumet's wines consistently over-deliver in value for money. The 140-year old Beaumet cellars are in Épernay and these days have the same ownership as the famous Laurent-Perrier Champagne house. Laurent-Perrier's winemaking team are also responsible for these more low-key Beaumet wines, a guarantee of high standards." Cuisine

Price Label	No
Variety	Champagne
Colour	Rosé
Region	Champagne
Closure	Cork
Volume	750ml
Alcohol	12.00%
Maturity	No

This Wine Goes Well With



CANAPES



SEAFOOD



SHELLFISH

Taste



LIGHT & DELICATE

What The Critics Say

5 Stars Best Buy Cuisine

"Beaumet Champagnes have scored well in past Cuisine tastings, both in terms of quality and price tag. They prove that lesser-known Champagnes are more than capable of matching it for quality with the big names. This coppery-pink version, a blend of pinot noir and pinot meunier grapes, offers fresh, clean aromas suggesting strawberries, wafts of floral perfume and a whisper of nuttiness. It's soft and creamy in the mouth with good depth of flavour and a long, moreish finish."

17.5/20 Raymond Chan

"Bright orange-red colour with peach hues, the bubbles fine and moderately persistent. This has a soft, full bouquet with yellow stonefruit, citrus and subtle red fruit aromas with fine yeasty autolysis in support. Dry to taste, this is medium-light bodied with gentle flavours of stonefruits and red florals, red berry fruits with hints of plums emerging. Soft in texture and mouthfeel, fine mousse and a luscious liveliness from restrained acidity on the finish keeps this refreshing. Serve with tapas and charcuterie."