

- CHAMPAGNE -

Hamm

Master Blender since 1910



ADÉQUATION ROSÉ – BRUT

BLENDING

50% Pinot Noir - 40% Chardonnay - 10% Meunier
88% white vinification
30% reserve wines including 12 % red vinification
100% cuvee
No malolactic fermentation
Dosage 10 g/l

TASTING

Adéquation Rosé is the result of researches initiated several generations ago by the founders of the Hamm house. Being the perfect definition of a great blending rosé, this cuvee perfectly combines white vinification and red vinification.

In the nose, it takes you to a vegetal universe where rose petals, fresh peat and mild tobacco rule supreme. Notes of wild strawberries and cinnamon appear in a second time.

The palate is sappy and offers aromas of yellow fruit, candied fruit and rhubarb. The organoleptic profile of this rosé, far from the trends, gets closer to a vintage wine.

GASTRONOMY PAIRINGS

- Leg of lamb
- Baby pigeon stuffed with grapes
- Pie with yellow fruit
- Strawberry zabaglione
- Peaches in syrup and puff pastry with almonds

AVAILABLE DOSAGE(S) AND BOTTLES

- Brut - half-bottle (37.5 cl), bottle (75 cl) and magnum (150 cl)



CHAMPAGNE HAMM

16 Rue Nicolas Philpponnat - 51160 Aÿ-Champagne - FRANCE
Tél. : +33 (0)3 26 55 44 19 - Fax : +33 (0)3 26 51 98 68
contact@champagne-hamm-ay.com

www.champagne-hamm-ay.com

S.A.S CHAMPAGNE EMILE HAMM ET FILS WITH THE CAPITAL OF 88,000 €
RC REIMS 335 780 409 - SIRET 335 780 409 00017 - APE 1102A - FR VAT 22 33 578 0409

THE ABUSE OF ALCOHOL IS HARMFUL FOR YOUR HEALTH. PLEASE DRINK WITH MODERATION.