



BRUT ROSÉ

CHAMPAGNE
Nicolas Feuillatte
EPERNAY-NEW YORK-AND BEYOND

BRUT ROSÉ



The Brut Rosé derives its character from the quality of its grapes selected from the best Champagne crus. It is composed of 10% of the Chardonnay grape variety, for elegance and delicacy, 60% Pinot Noir, for roundness and structure and 30% Pinot Meunier for fruit.

Jean-Pierre Vincent, Winemaker

“A FRESH CHAMPAGNE, FRUITY AND SPARKLING WITH YOUTH WHICH WILL CHARM YOU FROM THE APERITIF TO THE DESSERT.”



Awards and Press

SAN FRANCISCO CHRONICLE, FEBRUARY 10TH, 2005

“Very good. Elegant bubbles. Jolly-Rancher cherry and lanolin nose with aromas and flavors of strawberry, raspberry, cherry, mint and licorice; lemon lime finish; a crowd pleaser.” *Lynne Char Bennett*

THE WINE ENTHUSIAST, DECEMBER 1ST, 2004 - Score 90

THE DALLAS MORNING NEWS, DECEMBER 4TH, 2004

“This Champagne is recognized as one of the best value at its price point. The salmon-hued rosé is dry and full-bodied, with nuances of red berries and fine bubbles”. *Kim Pierce*

BALTIMORE SUN

“A deep shade of pink, this beautiful, full-bodied, bone-dry wine offers intense cherry and yeast flavors and a long, lovely finish.” *Michael Dresser*

WINE SPECTATOR, OCTOBER 31ST, 2003 - Score 90



750 ML

Centre Vinicole - Champagne Nicolas Feuillatte: an International Brand

- The number 1 best selling Champagne in Paris
- The number 3 best selling Champagne in off-trade in France
- In the top 5 brands worldwide
- Third largest producer of Champagne
- ISO 14001 certified
- Distributed in more than 50 countries



Over 4,000 Acres of Champagne's Best Vineyards

- 6% of the Champagne appellation area
- 1,200 acres among the Premiers and Grands Crus vineyards of Champagne
- 4300 winegrowers dedicated to the highest quality
- The most modern state of the art winery in Champagne

Art and “Savoir-Faire”

- Each vineyard and each varietal Chardonnay, Pinot Noir and Pinot Meunier is vinified separately to allow absolute precision in the final blends of each Champagne.
- Minimum aging of 3 years as contrasted with regulated minimums of only 15 months for the Brut.
- Reserve wines constitute up to 20% of each “non vintage” Champagne insuring continuity of style and quality.
- Balanced, rich Champagnes are “fruit driven”.



NICOLAS FEUILLATTE:

“EPERNAY, NEW YORK AND BEYOND”

The Recognition of Major Cruise Lines:

- Carnival Cruise Line

and of Famous Restaurants:

- San Juan Hotel, *Porto Rico*
- Gary Danko, *San Francisco*
- Jean Georges, *New York*
- Asiate, *New York*
- Mandarin Hotel, *New York*
- Peninsula Hotel, *Chicago*
- Charlie Trotters, *Chicago*
- Delano Hotel, *South Beach, Miami*
- Pearl, *Miami*
- Michael's, *Los Angeles*
- Ritz Carlton, *St Thomas*

DOC N° MKFTUS 62.AA
U4c9c9c8


CENTRE VINICOLE
CHAMPAGNE
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