

France, AOC Champagne

# ABELÉ 1757 CHAMPAGNE BRUT ROSÉ

"A trusted champagne"

**Story** Abelé 1757 Brut Rosé blend is dominated by dark grapes, 40% Pinot Noir and 30% Meunier. The beautiful salmon red colour is created by adding red wine to the blend. The most amazing thing about this wine is its fusion of elegance and, long taste. Not every rosé champagne should be served to a warm chocolate fondant with raspberry sauce, but Abelé 1757 Rosé is perfect for that. Abelé Rosé is matured for at least three years. A serving temperature of 9 to 12 °C is a good choice.

**Producer** Abelé was established back in 1757, making it one of the oldest Champagne houses. Over time, the house accumulated significant expertise, contributing to the development of the entire Champagne-making process, partly within Abelé's cellars. In 2019, Nicolas Feuillatte acquired the house, which remains its own entity with a particular focus on restaurants, hotels, and wine bars. Despite its relatively small annual sales of about 300,000 bottles, Abelé enjoys considerable recognition in France. It possesses beautiful, ancient cellars and maintains long-standing contracts with growers primarily in the Montagne de Reims and Côtes des Blancs areas. The esteemed clients of this venerable house include European royal courts, numerous embassies, the Élysée Palace, the French Senate, and UNESCO. Etienne Eteneau serves as the house's cellar master. Abelé's Champagnes are produced in stainless steel tanks, and all of them undergo malolactic fermentation. The house's style is characterized by rich fruitiness, full-bodied flavor, and impressive length.

**COLOR** Salmon red colour with notes of copper

**AROMA** Fresh aroma with raspberries, wild strawberries, rose petals, pomegranate and cherries

**TASTE** Dry, freshly acidic, with elegant notes of berries, lightly toasted, ripe notes of currants and well-balanced

**TIPS FOR USE** An ideal aperitif and, of course, as a toast for romantic moments, but also an excellent wine for gastronomy, for spicy dishes and as a surprising choice for desserts with red fruit or berries.

MAISON FONDÉE À REIMS  
ABELÉ 1757  
CHAMPAGNE



<b>WINE TYPE</b>	Champagnes	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Chardonnay 30% Pinot Noir 40% Meunier 30%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Champagne Abelé 1757	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	12%	<b>PRODUCT NUMBER</b>	111107
<b>SUGAR CONTENT</b>	11 g/l		

Norex Responsibility Indicator: Champagne Abelé 1757



Responsibility review has been conducted by Norex. Read more [norex.fi/vastuullisuusmittari](https://norex.fi/vastuullisuusmittari)



tilaukset@norex.fi

WWW.NOREX.FI