



HOUSE OF ARRAS

BRUT ELITE ROSÉ 1801

The Brut Elite Rosé Cuvée 1801 is a multi-vintage based Rosé style of great sophistication, The precise combination of the three classic varieties of Pinot Noir, Chardonnay and Pinot Meunier creates a complete and seamless wine. The extended tirage age builds beautiful complexity and structural elegance.

GRAPE VARIETY

Pinot Noir 64%
Chardonnay 27.6%
Pinot Meunier 8.4%

TIRAGE 4 years

DOSAGE 2.5g/L

ALC/VOL 12.9%

ACIDITY 6.6g/L

pH 3.06

APPEARANCE

A pretty pale rose gold hue with a fresh crimson edge with a very fine and persistent bead.

BOUQUET

Aromas of fresh red berries complemented by nuances of natural yogurt, brioche, white stone fruit and gunflint.

PALATE

A sophisticated dry palate with red fruit drive, elegant structure and excellent flavour persistence. Fruit flavours are reminiscent of cherry and lychee which are complimented by the secondary maturation characters of sourdough yeast and brioche. The low dosage exposes a beautiful balance of sugar, tannin and acidity.

VINEYARD PROVENANCE

Tasmania; Derwent Valley, Coat River Valley, Tamar Valley and Pipers River.