

ROSY PREMIER CRU

"Flavourful and Sweet Champagne"



WINEGROWING



BLEND : 37% Reserve Wine
10% red wine from Cumières
50 % Chardonnay, 25 % Meunier
25% Pinot Noir
REGION : Vallée de la Marne
EXPOSURE : South-East, South-West
SUBSOIL : chalky, sandy-clay
Eco-friendly winegrowing
conversion to HVE-VDC
Manual harvest



VINIFICATION

Alcoholic fermentation temperature 17°C in
thermo-regulated stainless steel vats
Malolactic fermentation
Late bottling
AGEING ON LEES : 2 years
DISGORGMENT : minimum 6 months
DOSAGE BRUT : 7 g /L

TASTING



The robe has a subtle and elegant satiny old rose colour. The fine, scattered bubbles suggest a beautiful vinosity, heralding a champagne that is both refined and generous.



This champagne reveals a refined bouquet with floral notes of dried roses, mingled with hints of orange peel and redcurrant. The overall impression is delicate and complex.



The attack is smooth, carried by fine bubbles and a fleeting mousse, bringing an airy and pleasant texture. The palate reveals beautiful intensity, supported by remarkable length, with a complexity combining notes of pink praline (sugar and almond), bitter orange and geranium ice cream.

FOOD AND WINE PAIRINGS

This 1er Cru Rosy pairs beautifully with delicate, refined dishes. It is particularly excellent with sweetbreads topped with a reduced cranberry sauce. Another option is to pair it with Lyonnaise quenelles topped with cep sauce, where its subtle aromas and hint of acidity will highlight the sweet, creamy flavours of the dish.

MEDALS





AWARDS AND DISTINCTIONS



Champagne Patrick Boivin - Note : 14,5/20 - Gault&Millau

Brut ROSY 1er cru

The very light, barely marked color is disconcerting, but on the palate, fine tannins counterbalance the acidic notes. A rosé dominated by citrus aromas (pomelo, citron) to be served with poultry in cranberry sauce.



Champagne Patrick Boivin - Note : 15/20 - Jancis Robinson

Brut ROSY 1er cru

Orangey pink. Frothy. Smells lightly of strawberry jam with a touch of coppery citrus on the nose and palate. Sharp bead and green apples with redcurrants and strawberry fruit. Some dosage sweetness noticeable on the mid palate, but that high acidity certainly gets your saliva glands going. Aperitif rosé.



Champagne Patrick Boivin - Médaille de bronze - concours bettane + desseauve prix plaisir 2019

Brut ROSY 1er cru



Champagne Patrick Boivin - Note : 15/20 - Médaille d'or - FEMINALE 2019

Brut ROSY 1er cru



Champagne Patrick Boivin - Note : 91/100 - Année 2025 - James Suckling

Brut ROSY 1er cru

This mouth-filling, medium- to full-bodied rosé Champagne is packed with berry fruit. Aromas of fresh walnuts and orange peel accentuate its generous and juicy personality. Not so subtle, but very appealing, and with this much body it's one for the dining table. The crisp acidity and lively mousse keep it clean in the bold finish. A cuvee of 43% pinot meunier, 37% pinot noir and 20% chardonnay. Disgorged August 2023. Drink or hold.

