

ROSY PREMIER CRU

"Flavourful and Sweet Champagne"



WINEGROWING



BLEND :

20 % Chardonnay

37% Pinot Noir / 43 % Meunier

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 : minimum 2 years

DISGORGING : minimum 6 months

DOSAGE BRUT : 8 g/L

TASTING



Light pink color with red orange reflections. Generous and white foam with firm bubbles and a persistent bead.



Nose open on red fruits and candied fruits going on notes of fruit brandy.



Fleshy and expressive on the palate that opens on crunchy and juicy red fruits with candied notes. The mouthfeel finish is smooth.

FOOD AND WINE PAIRINGS

A partridge or a squab will go perfectly with this cuvée. But it will also be ideal to accompany a fruit dessert.

MÉDAILLES



Gault & Millau

Jancis Robinson

