



ROSE BRUT

Gourmet and Intensity



Variety: 80 % Pinot Meunier, 20% Pinot Noir

Crus: Reuil, Binson-Orquigny, Châtillon sur Marne, Villers sous Châtillon, Le Breuil, Neuville sur Seine, Ludes

Vinification: 1st alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled vats.

Ageing: blending of two different harvests

Available capacity: half-bottle, bottle and magnum

Specificities: The white wine blending is the same one as for our Reserve Brut. To obtain the rose colour, we make it blending red wine up to 8 to 11% and white wine. The red wine is vinified by ourselves with Pinot Meunier and Pinot Noir harvested in old vineyards (> 50 years)

Dosage: 7.2g/L

Tasting:

- 👁️: copper-coloured pink gold almost fresh salmon colour, with thin, nervous and persistent bubbles
- 👃: promising, fruity nose with fresh fruits, close to blackcurrant, notes of quince and flowers
- 👄: notes of red berries (cherry, blackcurrant), seductive, full-bodied and robust mouth.

Wine pairings:

Wine to be enjoy, with the mouth and with the eyes. It can be served with mixed salads, meats such as lamb, or red berries-based desserts.

References:

Gold Medal at the 2018 concours général agricole contest in Paris

Gold Medal at the 2018 Féminalise contest

