



## ROSE HALF-DRY

*Gourmet and Generosity*



**Variety:** 80 % Pinot Meunier, 20% Pinot Noir

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

**Vinification:** 1<sup>st</sup> alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and blending with reserve wines stored in temperature-controlled vats.




**Ageing:** blending of two different harvests

**Available capacity:** bottle

**Specificities:** the blending of the white wine is the same as for our Reserve Brut. To obtain the rose colour, we make a blend of 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:** 37.2 g/L

**Tasting:**

-  : copper-coloured with golden reflections, thin bubbles
-  : fresh and tasty nose with notes of red berries and almonds
-  : round and generous mouth with nice sweetness

**Wine pairings:**

Perfect for dessert, especially with chocolaty desserts (Black Forest gâteau, chocolate fondant) and for all sweet teeth.

