



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 : 1st 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
Demi-Sec

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.

