



ROSE

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 and ageing for 30 to 36 months

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 : 5,7g/L
Brut

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 :

L'Epicurien : « a beautiful aromatic palette, mouth offering a nice balance. »
Gold Medal at the 2018 concours général agricole contest in Paris
Gold Medal at the 2018 Féminalise contest

