



Rosé Premier Cru

Blend: 40% Pinot Noir, 40% Pinot Meunier and 20% Chardonnay. It is a rosé d'assemblage (blended rosé) that contains around 5% red wine from Champagne. Between 20 and 40% of reserve wines are used in order to ensure consistency.

Vinification : Harvested by hand, whole bunch pressing, alcoholic fermentation at 17 °C and malolactic fermentation in temperature controlled stainless steel tanks. Horizontal ageing in traditional chalk cellars for at least 24 months. The wines are left to rest an additional two months after dosage before being shipped.

Dosage : 10 g/l

Total Acidity (g/l H₂SO₄) : 4,1

Tasting Notes: Elegant salmon colour. Fine persistent bubbles. Very fresh nose. Large range of small red fruits including mulberry, raspberry and red currant. Lovely intense aromas and a positive first impression in the mouth with flavours of ripe red fruit. Harmonious balance between roundness and freshness.

Wine & Food Pairing: This is a very engaging Champagne to be served with an assortment of wild berries and a light Sabayon or a fresh fruit soup. Also lovely with quail, game with cranberries or even a foie gras.

Presentation: Half bottles of 37.5 cl, bottles of 75 cl, and magnums of 150 cl.

Medals:

International Wine Challenge 2015 : Bronze Medal
International Wine Challenge 2011 : Bronze Medal
International Wine Challenge 2010 : Gold Medal
Wine Spectator 2015 : 89/100
Wine Spectator 2012 : 91/100
Wine Spectator 2011 : 91/100

