

ROSÉ BRUT

*Blended rosé with a predominance of Pinot Noir
Between 14 and 18% Chardonnay and between 8
and 12% Coteaux Champenois.*

VINE-GROWING

- Average age of the vines: 30 years.
- Terroir: Aube, the southernmost part of the Champagne region. Clayey limestone soils and subsoils.
- Altitude: between 250 m and 320 m.
- Climate: Continental with an oceanic influence.
- Planting density: 8650 vines/ha.
- Yield: about 10,500 kg/ha or 62 HI/ha.
- Vineyard management: integrated pest management with streamlined phytosanitary treatments, manual trellising and regular ploughing, which means our estate is certified HVE (Haute Valeur Environnementale - high environmental value) level 3.
- Strictly manual harvesting.

WINE-MAKING

- Pressing of whole bunches of grapes using pneumatic presses.
- Alcoholic and malolactic fermentations in thermo-regulated stainless steel tanks.
- The rosé colour is obtained through blending with Coteaux Champenois (between 8 and 12%).
- Blended wine with several years of harvest.
- Ageing for 24 months minimum on slats after bottling.
- Dosage at disgorging 9g/l.
- Bottles are marketed after a minimum of 12 weeks of disgorging.
- Serve chilled but not iced, i.e. 7°C.
- Available in half-bottles, bottles and boxes of 6 bottles.

TASTING

COLOUR

Beautiful bubbles, a bright, deep pink colour.

NOSE

When charm and crispness combine, the result is a delicious blend of fresh fruit, cherry, Morello cherry, strawberry and raspberry with notes of white fruit such as white peach and pear. This rosé champagne delivers a delightful sense of delicacy and aromatic finesse.



DELICATE

INTENSE

FRUITY

SMOOTH

PALATE

The initial taste is smooth and intense with fruit. A marvelous delicacy that will delight by its surprising lightness and its invigorating delicacy, to be enjoyed as an aperitif or with oven-roasted meats.

