

ROSÉ BRUT

PREMIER CRU



Vineyards

Champillon, Dizy, Hautvillers.

Blend

85 % Chardonnay,
5 % Pinot Noir.

Elaboration process

Hand picking grapes and traditional Champagne vinification in stainless still tanks. A blend of Chardonnay and Pinot Noir vinified in red wine.

Ageing

36 months on lees

Dosage

6 gr. / L.

Alcohol content

12,5 % vol.

Tasting

- 👁️ Deep and brilliant pink colour.
- 👃 Full and deep marked by blackcurrant and blackberry aromas.
- 👄 Meaty and fresh with subtle aromas of red fresh fruits.

When to taste it ?

Summer aperitif or also with red fruits desserts.

Packing

