ROSE

40% Pinot Noir, 40% Meunier, 20% Chardonnay, including around 6% of red wine of Pinot Noir AOC Champagne.	First pressing juice (Cuvée)
Reserve Wines : 40% to 50%	3 years of ageing in our cellars
Extra rest after disgorgement	Dosage : 9 gr/L

Vineyard :

Selection of the finest terroirs of the Montagne de Reims, including :

- Premier Cru : Ludes, Chigny-les-Roses, Montbré, Taissy
- Grand Cru : Mailly-Champagne, Verzenay, Verzy

Vinification :

The grapes are hand-harvested and carefully selected, followed by a delicate pressing of whole bunches. Only the ‘cuvée’, from the first juices extracted, is used. The alcoholic fermentation is carried out in temperature-controlled stainless steel vats at a low temperature (17°C-20°C) to preserve the finesse of the aromas. Subsequently, the malolactic fermentation occurs, imparting balance and roundness to the wine. The secondary fermentation takes place in the bottle in our cellars, 15 metres underground, at a constant temperature of 11°C — ideal conditions for the development of fine, persistent bubbles and a lasting effervescence.

Tasting :

Colour : An elegant, delicate pink hue, adorned with fine, persistent bubbles that enhance its finesse.

Nose : Exceptionally fresh, with remarkable aromatic intensity. A rich and captivating array of small red fruits unfolds, with notes of strawberry, raspberry, and currant.

Palate : The mouthfeel opens with a burst of vibrant freshness, showcasing the flavours of ripe and evolved red fruits. It strikes a perfect balance between roundness and freshness, offering an exceptional harmony.

Food & Wine Pairings :

A Champagne of great elegance, to be savored with an assortment of forest fruits, delicately topped with a light sabayon or paired with a fresh fruit soup. Also worth trying with flambéed quail with grapes, game with lingonberries and blueberries, or foie gras for a truly refined tasting experience.

Bottle Sizes :

Half-bottle (37.5 cl), Bottle (75 cl), Magnum (150 cl)

Rating :

James Suckling : 91/100