

ROSÉ

50% Pinot Noir
50% Chardonnay
5% Pinot Meunier



Dosage: 8g/l
Production: 9,000 bottles
Bottled: April 2014

This cuvée was produced with care according to the rules of the traditional Champagne method, by adding red wine to the white wine, thereby preserving the great delicacy of its taste while developing fruity aromas. Our red wine is the product of the careful selection of grapes with optimum phenolic ripeness. The final blend shows a very dominant Pinot Noir and, for this run, consisted of 50% wine from 2013 plus 50% reserve wines (2012, 2011, and Solera dating from 2010), stored in temperature-controlled tanks or 300-litre oak barrels.

→ Silver Medal - "2017 Paris Concours Général Agricole"
→ Silver Medal - "2017 Concours des Vins Elle à Table"

The effervescence of our rosé champagne is strong and generous, with a beautiful white cordon of foam. The aromas explode in the nose and charm with their freshness, exuberance and their elegant red fruit notes hinting at cherries and raspberries. In the mouth, it charms with its lightness and liveliness. This elegant, invigorating champagne is perfect served either as an aperitif or with a bowl of lightly sugared strawberries.

Available in 0.75l bottles, ½ bottles (0.375l), and Magnums (1.5l)

Caution: the transparent bottle is no protection against the formidable "sunlight flavour" [gout de lumière]; this effect can appear after exposure to sunlight or other light sources, producing disagreeable flavours. Therefore, more than any other bottles, these need to be stored in a dark place.