

## CUVÉE ROSÉE - 75 CL

Delicacy

### Blend

Grape varieties: Pinot Noir 80 % (including 10 % of red wine and 5 % skin contact rosé juice - « rosé de saignée » - from selected vineyards) & 20 % Chardonnay.  
*With first pressing juices only, the best quality of pressing juices.*

Origin: Pinot Noir from the Côte des Bar & Chardonnay from Montgueux and Vitry.

Reserve wines: from 20 % to 25 %\*.

### Vinification and Maturation

Vinification: alcoholic fermentation in stainless-steel vats followed by malolactic fermentation.

Bottling and « prise de mousse »: 6 to 8 weeks

Maturation in cellar: 36 months minimum

Riddling and disgorging: 4 to 5 weeks

Extra ageing in cellar after dosage: 3 months minimum

Dosage: 8 g/l - **BRUT**

Liquor of reserve wines aged in large oak casks.

### Character

The addition of a small quantity of Pinot Noir vinified in red and rosé, before the fermentation called « prise de mousse » gives softness and roundness to this champagne. A rich and elegant fruit driven rosé. Golden rose colour, slightly salmon.

Aromas of white and exotic fruits

A lovely fresh and smooth mousse. Champagne with a good balance and notes of red fruits with liquorice on the finish.

Key aromas: freshness, fruitiness, softness.

### Symbols

Service temperature: 8 to 10°C.

Champagne & Sensations: Singing - Soft flowers - Fruity - Undergrowth.

Champagne & Circumstances: Epicurien - Late evening - Carnival.

Champagne & Food: French veal stew - Mussel stew - Sweetbreads - Smoked haddock - Warm cherry tart with Champagne sabayon - Vanilla crepe.

Champagne & Music: Ravel's Boléro.

### Awards

<b>GOLD MEDAL</b>	Guide Gilbert & Gaillard - FR (2018)
<b>GOLD MEDAL</b>	Mundus Vini - DE (2018)
<b>93 / 100</b>	World Wine Championship - US (2018)
<b>93 / 100</b>	Beverage tasting institute - US (2018)
<b>90 / 100</b>	James Suckling - US (2018)
<b>15 / 20</b>	Bettane & Desseave - FR (2019)
**	Gerhard Eichelmann - DE (2017)
*	Guide Hachette - FR (2017)

