

STILL WINES

ROSÉ DES RICEYS VINTAGE 2014

Rarity



Available in:
75 cl bottle



ROSÉ DES RICEYS
Award

15
/20

BETTANE ET DESSEAUVE

Elaboration

- **Blend:** 100% Pinot Noir
- **Origin:** Village of Les Riceys (unique AOC Rosé des Riceys in the Côte des Bar)
- **Pressing:** gentle pressing by foot for the first 20% grapes
- **Maceration:** short and stopped once we have the « Riceys unique taste »
- **Alcoholic fermentation:** stainless steel tank
- **Malolactic fermentation:** 100%

Tasting

Deep pink colour, ruby and Morello cherry.
A good balance of complexity,
fruity and spicy notes on the nose.
Crispy palate with small red berries moving to a
liquorice finish.

Key aromas: liquorice, Morello cherry,
blackcurrent

Sensations: delicate, fruity

Food: roasted capon, chaource cheese, tuna
tartare with light spices, andouillettes de Troyes...

Advice: service at 10-12°C

Our commitments

- 🌱 Sustainable vine-growing in Champagne
- 📄 Limited edition and numbered bottles
- 🍇 Meticulous sorting of the grapes
- 🍷 Limited Sulfite use (jetting)
- ✓ Quality certifications ISO 22000 and ISO 14001

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