STILL WINES

ROSÉ DES RICEYS

« Val Bazot »

VENDANGE 2018

Available in:
75cl bottle

Elaboration

- **Blend:** 100% Pinot Noir
- **Origine:** location « Val Bazot »
  Terroir des Riceys (in the Côte des Bar)

- **Crushing:** moderate with feet for the first grapes (25%)
- **Vinification:** full bunches of grapes
- **Maceration**: short and stopped as soon as the famous "goût des Riceys" appears

- **Alcoholic fermentation:** stainless steal tank
- **Malolactic fermentation:** 100%

Tasting

Very nice light red colour.
The nose opens up with the temperature and reminds of a red fruit salad.
Lots of freshness and a certain energy.
A fruity, unctuous, fleshy and structured palate, with a finish of slightly liquorice notes.

Key aromas: fresh red fruits, liquorice notes

Sensations: strong, supple, structured

Food: blanquette de veau, andouillette, risotto…

Advice: service at 10 to 12°C

2018 harvest

An excellent year with exceptional ripeness and health.
The ideal harvest conditions allowed us to obtain very juicy and structured wines.

Our commitments

- Sustainable vine-growing in Champagne
- Numbered limited edition
- Meticulous sorting at the harvest
- ✔ Quality certifications ISO 22000 and ISO 14001

CHAMPAGNE-DEVAUX.FR
+33.(0)3.25.38.30.65
contact@champagne-devaux.fr