

Estate	THE AOC CHAMPAGNE
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Location :

The estate is located in Epernay, Côte des Blancs (called this way because 95% of Chardonnay is grown in this area).

17 villages, Grands Crus or 100% Crus are sharing the best exposed hillsides in the Marne, i.e. 10 626 acres.

Then come the first 41 Premiers Crus or Crus from 90 to 99%, covering 13 837 acres

Vineyard acreage : 22ac10

4035 bottles per acre



Cuvée Brut Rosé

Vines :

20 to 25 years old

Varietals :

Pinot Noir 80%, Pinot Meunier 20%

Production : 1000 cs / 12 pack

Vinification :

Grapes grown in the Montagne de Reims and in the Marne Valley.

Alcoholic fermentation in tank.

Malolactic fermentation.

Assembling with 15% to 18% red wine issued from the 1er Cru Pinot Noir.

Aging on racks for 28 months. Riddling, disgorgement, and finally adding the liquor shipping

Residual sugar : 10 to 12 g / l

Pression : 6 to 6,5 bars

Tasting notes :

Fine bubble and persistent foam.

The nose shows fresh aromas with wild strawberries

Full mouth, refreshing and ample with notes of cherries.

