



CUVÉE COMTE DE MARNE GRAND CRU ROSÉ 75 cl

BLEND*

70% Chardonnay
Grand Cru

30% Pinot Noir
Grand Cru

whose 7% of
Bouzy Rouge

Made from the first pressings of the Montagne de Reims "Louvois, Bouzy" Grand Cru classified terroirs, including 7% Bouzy Rouge, and the Côte des Blancs "Avize, Cramant, Chouilly". A blend from a single harvest.

VINIFICATION

Vinification in temperature-controlled stainless steel tanks.

Slow alcoholic fermentation at low temperature.

Complete malolactic fermentation.

Moderate dosage of 7g/L to preserve the purity, complexity and flavour balance.

AGEING

Aged in our cellars at a constant temperature of 12°C for 36 to 48 months.

TASTING NOTES

A rich and intense nose with red fruit aromas like griotte cherry, ripe cherry and wild strawberry, as well as white flowers like acacia. An elegant attack. An evolution combining the structure and roundness of Pinot Noir and the freshness of Chardonnay. A creamy touch with light buttery and toasty notes. A pure full-bodied style, perfect balance and good length.

PERFECT PAIRINGS

You can accompany the most refined dishes. Tourteau with celery emulsion and apple jelly, turbot and Champagne sauce.



*The composition of the blend may evolve depending on the vintage.