

PREMIER CRU ROSÉ 75 cl

BLEND*

75% Pinot Noir Premier Cru
25% Chardonnay Premier Cru
 whose 7 to 9 % of Chamery Rouge

From the first presses of the terroirs classified Premier Cru in the Montagne de Reims "Avenay-Val-d'Or, Bisseuil, Mutigny, Mareuil sur Aÿ, Tauxières-Mutry and Villers-Marmery", the Coteaux d'Epernay "Hautvillers and Pierry" and the Côte des Blancs "Grauves". 25% reserve wines.

VINIFICATION

Vinification in temperature-controlled stainless steel tanks.
 Slow alcoholic fermentation at low temperature.
 Complete malolactic fermentation.
 Brut dosage of 8g/L.

AGEING

Aged in our cellars at a constant temperature of 12°C for 24 to 36 months.

TASTING NOTES

Fresh and generous nose with red fruit aromas like griotte cherry, cherry, wild strawberry and raspberry. A beautiful complexity. The Pinot Noir's generosity and the Chardonnay's freshness bring a fine balance and delicate red fruit aromas. A long and smooth finish.

PERFECT PAIRINGS

This cuvée will be perfect for your receptions. It will go well with a salmon gravlax millefeuille, a strawberry and lemon carpaccio or a fine chocolate tart.



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