

# PREMIUM RÉSERVE ROSÉ 75 cl

Also available as 20 cl.

## BLEND\*

**55%**      **25%**      **20%**

Meunier      Chardonnay      Pinot Noir

including 7% AOP Champagne red wine.

Blended rosé, with 15% reserve wine from a solera started in 2016. Based on terroirs of the Vallée de la Marne "Chavot, Monthelon, Moussy, Vinay, Epernay, Fleury-la-Rivière, Venteuil, Port-à-Binson, Jonquery, Barbonne, Bergère-lès-Vertus, Leuvrigny" and the Sézannais "Vitry".

## VINIFICATION

Vinification in temperature-controlled stainless steel tanks.

Slow alcoholic fermentation at low temperature.

Complete malolactic fermentation.

Brut Dosage at 9g/L.

## AGEING

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

## TASTING NOTES

An expressive nose, marked by aromas of red fruits such as strawberries and redcurrants, with subtle floral notes of rose petals. Generous and elegant mouth, dominated by the freshness of fruit such as wild strawberries and bilberries. A sensation of roundness on the finish.

## PERFECT PAIRINGS

This cuvée will be perfect for your receptions. Perfect with scallop carpaccio, salmon tartar or strawberry tartlet.



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