

BRUT ROSÉ

Blend

45% Chardonnay, 45% Pinot Meunier, 10% Pinot Noir
75% of wine from 18 months old and 25% of reserve wine
6 villages in 3 different areas *Les Coteaux du Petit Morin, Côte de Sézanne* and *Vallée de la Marne* : **Villevénard, Etoges, Broyes, Allemant, Charly sur Marne, Passy Grigny**
30 plots... red wine from old plots in Villevénard

Soil

Clay, Chalk, limestone and marl

Vineyards

Within a vineyard with an average age of 35 years old, the oldest plots of Pinot Noir are dedicated to produce our red wine

Vinification

Alcoholic and malolactic fermentation in thermoregulated stainless steels tanks
Tartaric stabilization at -4°C during 12 hours and filtration on Kieselgur

Ageing

18 months on lees and 6 months after disgorgement

Dosage

11g/l

Tasting notes

A high proportion of Chardonnay gives the Brut Rosé sensuality and elegance. Intense red fruit aromas, a hint of cherry & fresh grapefruit, followed by a subtle velvety mouthful

Food pairing

Perfect with spicy dishes with ginger, anise or citrus notes, salty sweet dishes or a fresh fruit salad

