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## CHAMPAGNE ROSÉ BRUT

### Blanc de noirs

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### WINE MAKING PROCESS

**GRAPE VARIETY :**

100% Pinot Noir

**BLEND :**

83% of the wines from the harvest and 17% of Coteaux Champenois (red wine) elaborated by us

**TERROIR :**

The vineyard of an average age of 25 years extends over about 12 hectares on well exposed and extremely limestone plots where the Pinot Noir finds its best expression and allows to produce aromatic and very elegant wines. Sustainable culture (HVE certification)

**DEGREE :**

12°

**WINEMAKING :**

Hand picking only, low pressure mechanical presses, Alcoholic fermentation in thermoregulated stainless steel tanks, malolactic fermentation stopped

**AGING :**

2 years minimum on fermentation lees

Dosage: 9 gr/l

Minimum 6 month rest in our cellars between disgorgement and sales.

### TASTING

**EYE :**

Pink color, fine bubbles

**NOSE :**

Fruity, light strawberry aromas, generous

**MOUTH :**

Aromas of red fruits, very complex with nice freshness and length.

**SERVING TEMPERATURE :**

Between 7°C and 9°C

**FOOD AND WINE PAIRINGS :**

Aperitif or with red fruit desserts



\*Available in bottles and magnums