



ROSE PRESTIGE BRUT

Intensity and Purity



Variety: 60% Pinot Noir, 20% Pinot Meunier, 20% Chardonnay

Crus: Reuil, Le Breuil, Neuville sur Seine, Verneuil, Châtillon sur Marne, Avenay Val d'Or

Vinification: 1st alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and blending with reserve wines stored in temperature-controlled tanks and oak barrels.

Ageing: blending of two to three different harvests and then conservation for 28 to 32 months in the cellar

Specificities: The bottle is silkscreen printed on transparent glass so you can admire the rose colour. The white wine is identical to the Prestige Brut. To get the rose colour, we make it with a combination of red wine up to 8 to 11% and white wine. Red wine is vinified by us with Pinot Meunier and Pinot Noir harvested in old vineyards (>50 years)

Dosage: 6.9 g/L

Tasting:

- 👁️: nice salmon pink colour with bright rosé and thin and plentiful bubbles
- 👂: Sour with notes of "English candies" and exotic fruits
- 👄: intense, lively and balanced mouth

Wine pairings: For a meal with a guinea fowl, light game or fish, but also with red berries dessert such as strawberry, raspberry and cherry.

References:

Revue des Vins de France: "good mouth-feel, consistent volume"

Elle: "complex and majestic flavours"

Tasted: "Pure, floral, mineral with notes of chardonnay"

Maybourne

Guide Hachette 2013: it gets 2 stars. "salmon-pink colour, nice notes of red berries and candied-fruits with toasted touches. Long and expressive finish."

Revue des vins de France 2015: "a tasty champagne with flavours of red berries and a supple and fresh juice"

Bronze Medal at the 2016 Decanter World Wine Awards

