



Cuvée Rosé

TECHNICAL SHEET

Grape varieties: Chardonnay (63%), Pinot Noir (37%)

Terroir : Cuis, Epernay, Vallée de l'Ardre, Côte des Bar

Vinification: Blend of 20% of 2016 and 72% of 2017, to which is added 8% of red wine (called Coteaux Champenois) made on the terroir of Bouzy (classified Grand Cru).

In stainless steel vats.

Bottling: 2019

Disgorgement: After 3 years of aging on lees in our cellars

Dosage: 4g/L (Extra-brut)

Alcohol level: 12,5% vol.

TASTING

Fruit and structure given by the Coteaux Champenois of Bouzy (red fruits, morello cherries, cherries), elegance given by the Chardonnay.



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