



Collection
ALLIANCES

N°16 Rosé

Discover my 16th blend rosé , fruit of my 68 plots, with a touch of color and fruitiness. A refreshing and generous champagne.

TERROIRS - BLENDING

Terroirs: Fossoy - Vertus - Villeneuve - Troissy - Gland - Mont-Saint-Père.

Sustainable viticulture (HVE3 et VDC)

Blending of 45% Pinot Meunier, 35% Chardonnay and 20% Pinot Noir, including 40% reserve wines from the 3 previous years. Red wine 18%.

ÉLABORATION

Manuel harvest.

Alcoholic fermentation in thermoregulated stainless steel vats and 35Hl casks.

Malolactic fermentation.

Harvest base 2015. Cellared in 2016. Elevage 36 months.

Disgorgement: exact date on label.

Dosage: 6 g/l.

TASTING NOTES

Hue: Very fine bubbles, our rosé champagne boasts an intense pink hue with delicate hints of apricot.

Nose: Both gourmand and elegant, this champagne sings refined notes of fleshy red fruits accompanied by meringue.

Palate: Smooth and creamy to taste, the richness of the red fruit mixes effortlessly with the refreshing acidity of the chardonnay.