

ROSÉ ASSEMBLAGE

Grape variety :

37 % Meunier
25 % Pinot noir
27 % Chardonnay
11% Coteaux red Meunier

Aging :

3 years on lees

Vinification :

Vinification in temperature-controlled stainless-steel vats.
Malolactic fermentation

Dosage :

7 gr/liter

Liquor made from vinified juice and aged in barrels for 18 months

Tastings :

This rosé champagne seduces at first glance with its delicate salmon hue and fine effervescence. The palate is round with aromas of candied strawberry and pear accompanied by a slight structure that takes us to a lively and spicy finish that leaves us with all these aromas in the mouth for a long time.

