

Rosé XV

Champagne Grand Cru

The terroir

88% Chardonnay from the Clos Cazals in Oger, Grand Cru

12% Pinot Noir from Bouzy, Grand Cru

The vinification

In thermoregulated tanks and malolactic fermentation achieved

Ageing on lees in vaulted cellar for 3 years

Vendange 2021 - Dosage 4.5 grams per liter

Blended Rosé

Tasting notes

Eye: Copper and luminous dress with fine bubbles.

Nose: A first complex and expressive nose focused on candied red and black fruits. Aeration reveals gourmet notes of pastries and roasted coffee.

Taste: A dynamic and lively attack while minerality with aromas of white fruits and citrus. The finish is long and acidulous.



Food pairings and Champagne...

This cuvée will be perfect for aperitif or accompanied by seafood, sushi, tuna tataki, fish, white meats or with a fruity dessert.