

# Rosé

Champagne Grand Cru



## *The terroir*

88% Chardonnay from Oger and Mesnil-sur-Oger, Grand Cru  
12% Pinot Noir from Verzenay, Grand Cru

## *The vinification*

In thermoregulated tanks and malolactic fermentation achieved  
Ageing on lees in vaulted cellar for 3 years  
Harvest 2020 + 20% of reserve wines - Dosage 7 grams per liter  
Blended rosé

## *Tasting notes*

Eye: Copper color, bright with fine and bright bubbles.

Nose: An expressive nose revealing nuances of citrus, blood orange followed by notes of red fruits.

Palate: An invigorating attack animated mainly by freshness, minerality and citrus. The sweetness of red fruits is gradually appearing to finish on a gourmet touch.

## *The year 2020...*

The 2020 campaign was once again quite challenging for the vineyard. No or little frost but high heat will have caused scalding damage. Despite the heat and the impression of sunshine, the 2020 campaign emerges with relatively normal temperatures and insolation.

What will remain in memory is a drought that settled very early and lasted until September and a particular global economic context that led to harvest only part of the estimated agronomic yield.

## *Food pairings and Champagne...*

This cuvée will be appreciated as an aperitif, with your fruit or chocolate desserts or during a barbecue.