

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 2020 - 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.

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