

# 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.