

# Cuvée Rosé

Champagne

BRUT – Grand cru



Vineyard terroir : Oger - Mesnil sur Oger - Verzenay - GRAND CRU

Grape-varieties : 88 % Chardonnay and 12 % Pinot Noir (Red wine )

Type of soil : chalky Average age : 40 years

Pruning/Grape-growing : Chablis and Cordon de Royat



Harvest : by hands Pressing : pneumatic press of 8 000 kg

Wine making : thermo regulated vats and FML done

Dosage : 9 g/liter - BRUT

Ageing : 2 years in our cellar in Mesnil sur Oger



Blending : 2015 harvest and Reserve Wine of 2014

Alcohol content : 12 %

Bottling : bottle (750 ml)



Awards - concours : 16,5/20 in Gault & Millau 2017 Selected by the Hachette Guide 2017

(More articles in our Press Review)



Particularities : This blended rosé requires special attention. This wine is elaborated with carefully selected grapes whose plots are more mature and where the average age of the vines is 40 years to develop a floral wine with a rich and long final. Each year, during the harvest, Delphine goes to a winemaker friend of the family leaving in Verzenay (Grand Cru) to choose a red wine oak to elaborate this Rosé.