

• ROSÉ •

Blended champagne rosé. An combining between the the crunchiness of the Meunier and the cutting-edge of the Chardonnay for a nice tasting session.

Eye : Intense and salmon pink.

Nose : Red fruits and floral notes.

Palate : Fleshy and ample, with a delicate liveliness.

Grape variety : 80% Meunier, 20% Chardonnay including 6% of red wine

Aging : average annual temperature of 10-11°
Aged on laths in the cellar - 36 months minimum

Blending : 2016 base

Soil : limestone-clay - marly subsoil

Dosage : 6 g/L

