



HÉRITAGE

Rosé de Meunier de saignée

VIGNOBLE

- Vineyard of the Marne Vallee : Cuisles plot " le bout de la ville"
- Soil : Clay (illite)
- Ageing des vignes : 50 Years old

VINIFICATION

- Bland grapes variety : 100% Meunier - maceration rosé
- Blend of harvest : 2018 - Indigen yeast
- Production (Bottles) : 3200
- Alcoholic Fermentation : concret & clay egg
- Malo Fermentation : Yes
- ageing : concret & clay egg
- Ageing on lies : 24 months
- Dosage : Brut Nature

Available in bottles (75CL)

TASTING

The raspberry-coloured robe is crowned with a magnificent, dense and very white string of bubbles. The presentation suggests richness and generosity.

The first nose provides aromas of soft, tangy fruits (blackberry, raspberry, blood orange) and spices. As aeration takes place, the expression matures with faded flowers, cooked cherries and plums, and undergrowth in the background. The nose reminds us of the smell of an orchard at the end of summer. The attack on the palate is broad, introducing a rich and expressive wine. In the second stage, the minerality comes through, along with some tannins, to provide more substance.

The finish is powerful, long (8 seconds), and offers lovely bitter flavours and a velvety astringency. It concludes on a fresh note.

This pink champagne belongs to the fine champagne family. Expressive and structured, it represents its variety with a strong personality.

This 'Rosé de meunier' provides both enjoyment and a sense of discovery. Served between 10 and 12 °C and in a rounded flute or wine glass, it will marry well with hazelnut or grilled almond gougères, Cesina ham, game pâté, rabbit terrine, truffled cervelas in brioche or ewe's milk tomme.

