



## HOMMAGES PARCELLAIRES

La Rosière 2018 - Bio



### VIGNOBLE

- Vineyard of the Vallée de la Marne : Jonquery, parcelle les Roches
- Soil : argileux (illite)
- Age of the vineyard : 25 years

### VINIFICATION

- Blend of grapes : 100% Meunier
- Blend of harvest: 2018 - Organic
- Production (bottles) : 1100
- Alcoholic fermentation : Barrel
- Malo-lactic fermentation : yes
- Ageing : Oak Barrel
- Ageing on lies : 36 months
- Dosage : Brut nature
- Sulfites: inf 20 Mg/L

Available in bottles (75 cl)



### TASTING

The colour is pale gold. It has a beautiful effervescence that produces a very white mousse. The nose shows a slight oxidation due to barrel ageing. Floral aromas (accacia), vegetal aromas (cut grass) and orange peel can be detected.

The attack on the palate is both rich and taut. The wine is opulent, delicious and highly concentrated. The dosage is discreet and the grape variety present. The finish is sharp, pointed and long (10 seconds), with hints of honey and the acidity of apricot. The finish offers a fine balance between acidity and bitterness.

This is a Champagne de terroir, for Champagne wine lovers.  
This cuvée should be served at 10°C in a wine glass to enjoy its full expression.

Serve it with white fish and citrus carpaccio, courgette flower risotto, goat's cheese with honey, strawberries and rhubarb compote.