

## BRUT ROSÉ

### **Blend**

45% Chardonnay, 45% Pinot Meunier, 10% Pinot Noir  
75% of wine from 18 months old and 25% of reserve wine  
6 villages in 3 different areas *Les Coteaux du Petit Morin, Côte de Sézanne* and *Vallée de la Marne* : **Villevénard, Etoges, Broyes, Allemant, Charly sur Marne, Passy Grigny**  
30 plots... red wine from old plots in Villevénard

### **Soil**

Clay, Chalk, limestone and marl

### **Vineyards**

Within a vineyard with an average age of 35 years old, the oldest plots of Pinot Noir are dedicated to produce our red wine

### **Vinification**

Alcoholic and malolactic fermentation in thermoregulated stainless steels tanks  
Tartaric stabilization at -4°C during 12 hours and filtration on Kieselgur

### **Ageing**

18 months on lees and 6 months after disgorgement

### **Dosage**

11g/l

### **Tasting notes**

A high proportion of Chardonnay gives the Brut Rosé sensuality and elegance. Intense red fruit aromas, a hint of cherry & fresh grapefruit, followed by a subtle velvety mouthful

### **Food pairing**

Perfect with spicy dishes with ginger, anise or citrus notes, salty sweet dishes or a fresh fruit salad

