

C H A M P A G N E



PUR ROSÉ

100 % PINOT NOIR (ROSÉ DE SAIGNÉE)

VITICULTURE

Average age of vines: 20-25 years.

Terroir: **Les Riceys, unique terroir in the southernmost tip of Champagne**

Soil: Limestone-clay soil and subsoil.

Altitude: between 160 and 320m.

Vineyard cultivated using natural and mechanical working methods (natural grass cover, biodiversity and biological life of the soil are respected) High Environmental Value Certification.

Grape-picking is done strictly by hand.

WINEMAKING

100% Pinot Noir

Made by **traditional method**: Color and fruit flavours obtained by **maceration of the full bunches of Pinot Noir**, bringing uniqueness to the Cuvée.

Aged: at least **3 years** on racks after bottling.

Dosage: **7 g/l**.

Bottles sold 24 weeks after disgorging.

TASTING

Robe: Intense pink copper. Fine bubbles, regular and persistent.

Nose: Charm combines with freshness to create this flavourful

blend of red fruit: cherry, morello cherry, strawberry and raspberry combined with hint of spice.

Flavours: **Smooth attack with intense red fruits notes. Full, sensation of richness, silky delightful which will charm you with its fruity freshness.**

SERVING & PARING WITH FOOD

Best served chilled but not iced, between 8°-10°C.

Recommended as an **aperitif** as well as to be served with a **cranberries roast beef, a red berry pie or an iced dessert.**

PACKAGING

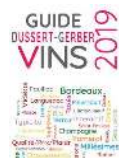
Bottle
75 cl



Magnum
150 cl



MEDALS AND SELECTIONS



Le Point
spécial
Vin d'été
Jun. 2018
15,5/20

Le Point
spécial
Champagne
Déc. 2017
15,5/20

