

CUVÉE GRAND CRU BRUT ROSÉ

“ The result of strong requirements ”

Origin

This “skin contact maceration” Rosé is elaborated from a selected parcel called “Les Buissons” which has a very good exposure right at the entrance of the village of Verzy. This parcel is only Pinot Noir and it is 50 years old.

We will add 20 to 25% of Chardonnay from Verzy.

*Characteristics
of the Wine*

Aspect: a very pretty salmon pink with a very fine persistent mousse

Aroma: the nose offers a palette of red fruits, wild berries, pears and some notes of tobacco

Taste: this dry, full bodied rosé, with a well balanced structure and a long finish is perfect as an aperitif and ideal for accompanying meals.

Tasting recommendation

It will keep for 3-5 years away from direct light at 10-15 °C

This Champagne is also available in half-bottle and magnum size.

Vinification

The black grapes from the Pinot Noir are carefully hand selected to make a good Rosé. The need to be small, tight and mature.

Then, all the grapes are destalked before maceration to avoid the bitter tannins. The Chardonnay are also destalked and will bring all the delicacy to this “Rosé de saignée”. The pulp is classically fermented during 20 to 36 hours depending on years and maturity under strict temperature control to obtain the color we need. The fermenting juice is pumped up over the cap twice a day to extract the maximum color and fruit.

Later, the wine is bottled after a light filtration and will age in the cellars from 3 to 4 years. Disgorgement takes place a few weeks before dispatch in order to maximize the aromas and the freshness of the wine.

Reward

Wine Spectator: 93 points

