

CUVEE ROSE - BRUT - PREMIER CRU

Datasheet – 2017 December 1st



Blend

30% Chardonnay,
40% Pinot Meunier,
30% Pinot Noir.

Base wine harvested in 2013, regional red wine harvested 2009.

Terroir

Vineyards surrounding the villages of Hautvillers, Dizy, Mareuil sur Aÿ.

Soil

Clay and limestone on belemnite quadrata chalk. This chalk variety stores and radiates solar heat, maximizes drainage of excess water and retains humidity in summer. It stores the principal minerals that give the grapes their high ester content.

Vines

Average age: 25 years.

8,300 to 10,000 vines by hectare, pruned according to “Chablis” and “Cordon de Royat” methods.

Harvest

Grapes harvested by hand in September, transported in vented crates. Hydraulic presses of 4,000 kg.

Vinification

By parcel. Static settling 15 to 20 hours. Alcoholic and malolactic fermentation, tartaric stabilization in small-volume, temperature-controlled tanks during 3 to 4 months. Color through blending with regional red wine. Bottled 4 to 6 months after harvest.

Volume

750 ml bottles.

Alcohol content : 12,5% vol

Dosage: 9 g/l.

Tasting Notes

Luminous pink-orange hue. Fine mousse.

Nose of ripe red fruit, black cherry, strawberry

Smooth and fresh palate (Meunier), red fruit, blackberry, cherry, finesse of Chardonnay (one-third), hint of lemon in the finish