



Rosé Blanc

Collection

Elaborated from Pinot Noir grapes cultivated in Bouzy, and from Chardonnay coming from Grand Cru vineyards in the Côte des Blancs, this cuvee is an exceptional Rosé champagne produced through the art of blending a small percentage of the red wine in with the white wine. It is fresh, elegant, and fruity

The Soil:

- Côte des Blancs & Bouzy
- Le Mesnil-sur-Oger, Oger, Cramant, Chouilly, Bouzy
- Natural grassing in winter, full ploughing in summer

The Wine:

- 92% Chardonnay Grand Cru & 8% Bouzy Rouge Grand Cru (Pinot Noir)
- Blocked malolactic fermentation
- Vinification of the wines of the year in stainless-steel tanks and barrels
- Blend of 70% of the wines of the year and 30% perpetual reserve wines
- Reserve wines aged in big oak and stainless-steel tanks

The Bubbles:

- Minimum aging in the cellar 30 months
- Current dosage at 3 g/l of sugar
- Production available in bottles (750ml) and magnums (1500ml)



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