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EXTRA-BRUT ROSÉ PREMIÈRE CUVÉE

predominantly Pinot Noir with a small proportion of Chardonnay

Production area: Reims

Terrain: calcaireo

Harvest: manual

Vinification: cuvée made exclusively from the first pressing of grapes, blending Pinot Noir in its two forms. In white: pressed rapidly, after rapid separation of the juices from the skins; in red: by prolonged maceration of the juices with the skins. The blend consists of a first pressing of a majority of Pinot Noir and Chardonnay. Reserve wines consisting of 25 different vintage wines blended since 1985, in proportions of up to 50 percent

Refinement: 3 years on lees followed by 3 to 4 months in bottle after disgorgement and before marketing

Color: Light golden copper, raspberry when young and salmon when ripe

Fragrance: Lively and fruity, with aromas of currants and fresh red fruits. When opened, it reveals hints of cherry, strawberry and violet, finally a light, fresh touch of citrus

Flavor: Fresh and generous vivacity, sensations of ripe fruit in all its freshness. A refined, pure, elegant, delicate and long finish

Alcoholic Grade: 12% vol

