

Brut Rosé

BLENDING

- 40% Pinot Noir, 35% Meunier, 25% Chardonnay,
- 8 to 10 % of our red wine (Chamery rouge, pure Pinot Noir)
- 30% of reserve wines (perpetual blending) from the preceding harvests

TERROIR

Brut Rosé involves more than 35 different vine plots over the villages of Chamery, Vrigny and Coulommès la Montagne.

- Various type of soil: siliceous and calcareous sands, silty soil on chalky subsoil, calcareous clay soil with millstone fragments
- Age average of the vines: 35 years old

VINIFICATION

- Hand picking and pressing of the grapes within 4 hours
- First fermentation in various containers: inox tank (70%), concrete tank (20%), oak barrel (10%). The red wine is aged in 400L oak barrels
- Malolactic fermentation partially done
- Aging on lies of 7 months before blending with the reserve wine
- No filtration, minimal use of sulfites (under 40 mg/L)
- Aging in bottle of 4 years
- Dosage: 7 to 8 g/l, traditional liqueur

WINE CHARACTERISTICS

Engaging nose of little berries and mandarin zest. Freshness of the attack extends over a tight red fruit structure dominated by raspberry, cherry and pomegranate. Vinous notes and a hint of spice (red licorice, ginger) mingle to form a tangy and vibrant finish

PAIRING

Refined charcuterie (bellota ham), Asian dishes seasoned with mild spice or a raspberry charlotte for dessert

