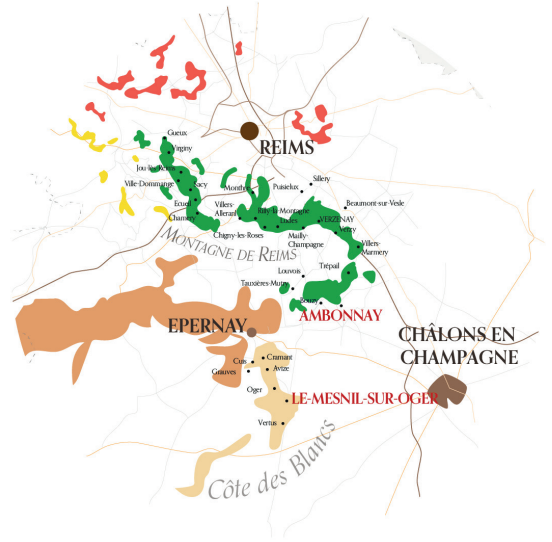


CHAMPAGNE
GRAND CRU
MA|17|60

This Rosé Grand Cru is the perfect illustration of the marriage between Le Mesnil sur Oger Grand Cru and Ambonnay Grand Cru.



Color	Rosé
Varietals	51% Pinot Noir
	49% Chardonnay
Appellation	AOC Champagne



Origine :	Opus # :	Dosage :	Date de dégorgement :
Le Mesnil Sur Oger / Ambonnay 49% / 51%	17	6,0 g	03/11/2021
			N° DE LOT : CVL-MA2111

TERROIR

Origin of Grapes	49% Le Mesnil sur Oger / 51% Ambonnay
Growing Area	Coeur de Terroir
Vines Age	20 years
Exposure	South-East
Soils type	Flint and chalk for Le Mesnil sur Oger Clay and Limestone (Senonian chalk) for Ambonnay
Altitude	Le Mesnil sur Oger 119m, Ambonnay 100m
Method	Sustainable Viticulture

WINEMAKING PROCESS

100% Hand-Harvested	
Blending	11% red wine from Ambonnay
Pressure	Fractional (prunings are separated from the rest and eliminated)
Fermentation	In thermoregulated stainless steel vats
Reserve Wines	19%
Bottling	May 2018
Ageing on laths	at least 36 months
Degree	12,5 %

SERVING SUGGESTIONS

Drinking window	To drink within two years
Service Temperature	8-10 °C
Food Pairings	Lobster, scallops, firm-fleshed fish (Sea bass, Bass, St. Pierre.....)

TASTING NOTES

A bright and refined champagne with a clear and brilliant salmon pink colour and fine and abundant bubbles. On the nose, it offers notes of red berries and citrus fruit (pomelo). On the palate, one immediately notices its texture of great softness and a finesse comparable to lace. A wine with a salivating finish, slightly iodized, and a very good length.