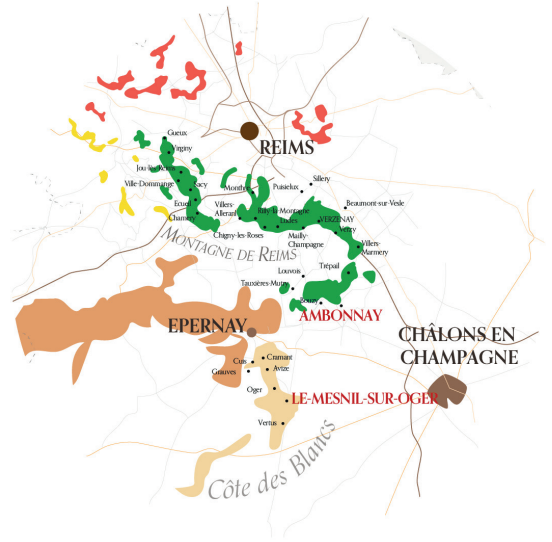


**CHAMPAGNE**  
 GRAND CRU  
**MA|16|60**

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



Color	<b>Rosé</b>
Varietals	<b>51 % Pinot Noir</b>
	<b>49 % Chardonnay</b>
Appellation	<b>AOC Champagne</b>



Origine :	Opus # :	Dosage :	Date de dégorgement :
Le Mesnil Sur Oger / Ambonnay 49% / 51%	<b>16</b>	<b>6,0 g</b>	<b>06/11/2020</b>
			N° DE LOT : CVL-MA2011

**TERROIR**

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

**WINEMAKING PROCESS**

<b>100% Hand-Harvested</b>	
<b>Blending</b>	13% red wine from Ambonnay
<b>Pressure</b>	Fractional (prunings are separated from the rest and eliminated)
<b>Fermentation</b>	In thermoregulated stainless steel vats
<b>Reserve Wines</b>	23%
<b>Bottling</b>	May 2017
<b>Ageing on laths</b>	at least 36 months
<b>Degree</b>	12,5 %

**SERVING SUGGESTIONS**

<b>Drinking window</b>	To drink within two years
<b>Service Temperature</b>	8-10 °C
<b>Food Pairings</b>	Ris de Veau, Charlotte with tomato, Goat Pie, Crayfish Timbale, Blue Lobster and Red Mullet

**TASTING NOTES**

It is characterized by an incomparable purity, finesse and freshness. Its salmon pink dress and its majestic effervescence enchant our senses. On the nose, refreshing citrus aromas combine with enchanting notes of raspberries and wild strawberries. The palate is precise and fresh with a mineral hint and sensual notes of small red fruits that titillate our taste buds.