



Gastronomic Rosé Champagne, with an expressive nose and beautiful vinosity, which has retained its freshness and fruitiness during aging on the lees.

LES MARQUISES VERZENAY | 20 | 5.0

LES LIEUX-DITS

LIEU-DIT / CRU	BASE	DOSAGE	DÉGORGEMENT
LES MARQUISES VERZENAY	2020	5.0 g	27/11/2023 N° DE LOT : LMAR2311
FAMILLE LEFLAIVE			

TERROIR

Origin of grapes	100% Verzenay Les Marquises Grand Cru Montagne de Reims
Varietal	100% Pinot Noir Rosé de saignée
Vines age	51 years
Exposure	North, North-East
Soils type	Loamy on chalk
Altitude	160 m
Method	Sustainable viticulture

WINEMAKING PROCESS

100% Hand-Harvested	
Fermentation	In stainless steel vats and oak barrels
Bottling	June 2021
Ageing	30 months on laths
Degree	12,5 %

SERVICE SUGGESTIONS

Drinking Window	To drink within 5 years
Temperature	8°C to 10°C
Food pairing	Fruits crumble, dessert around chocolate

TASTING NOTES

A beautiful salmon rosé. Its pastry nose, expressive with sweet cherries, strawberry and fig, maintains a beautiful minerality. Its generous mouthfeel and its vinosity, typical of saignée rosés, maintain a balance with the structure and tension of the wine. The tannins present, without pretension, add length with sapid fruits which remain in the mouth.

