

# CUVÉE HÉRITAGE ROSÉ MILLESIMÉ

*Blended rosé.*

*55% Chardonnay, 36% Pinot Noir  
and 9% Coteaux Champenois*

## VINE-GROWING

- Average age of the vines: 30 years.
- Terroir: Aube, the southernmost part of the Champagne region. Clayey limestone soils and subsoils.
- Altitude: between 250 m and 320 m.
- Climate: Continental with an oceanic influence.
- Planting density: 8650 vines/ha.
- Yield: about 10,500 kg/ha or 62 Hl/ha.
- Vineyard management: integrated pest management with streamlined phytosanitary treatments, manual trellising and regular ploughing, which means our estate is certified HVE (Haute Valeur Environnementale - high environmental value) level 3.
- Strictly manual harvesting.

## WINE-MAKING

- Pressing of whole bunches of grapes using pneumatic presses.
- This range is produced only from the first and very best juices of the pressing process called "jus de cuvée".
- Alcoholic and malolactic fermentations in thermo-regulated stainless steel tanks.
- The rosé colour is obtained through blending with Coteaux Champenois (9%).
- Ageing for 48 months minimum on slats after bottling.
- Dosage at disgorging 8 g/l.
- Bottles are marketed after a minimum of 12 weeks of disgorging.
- Serve chilled but not iced, i.e. 7°C.
- Available in bottles and magnums, boxes of 6 for bottles and boxes of 3 for magnums.

## TASTING

### COLOUR

A pale pink hue with raspberry tints accompanies a creamy and lasting foam.

### NOSE

A rarity among rarities, this vintage rosé boasts an expressive nose where notes of red berries such as strawberries and raspberries open up to stewed fruit flavours. An impression of sweetness accentuated by notes of liquorice and violets.



FULL-BODIED

DELICIOUS

EXPRESSIVE

FRUITY

### PALATE

From the refinement of its bubbles comes a subtle fresh and lively first taste in the mouth of small red berries such as raspberry or blackberry. A structured and delicious wine which is best enjoyed as an aperitif or with meat.

