



CERTIFIED VINEYARD
HIGH ENVIRONMENTAL VALUE LEVEL 3

LES CLASSIQUES ROSÉ BRUT

THE REFERENCE "PAR EXCELLENCE" OF THE FRESH AND AUTHENTIC STYLE OF OUR HOUSE.

A blended rosé based on our HERITAGE cuvée, to which 10 to 12% natural red wine from Champagne is added. This red wine is made with grapes from old Pinot Noir vines located in Damery. This marriage results in subtle aromas of red fruits while retaining freshness and tone.



TERROIR

Damery, les Lotonnières, South exposure, harvest 2018 for our selection of Pinot noirs. Vitry en Perthois & Damery for the Chardonnay. Damery, Fleury & Oeuilly for the Meuniers.

SOILS - EXPOSURE

Clay-limestone.
Vallée de la Marne right bank.
South-east and south-west exposure.

GRAPE VARIETY

Vinification white wine:

- 30 % Chardonnay
- 35 % Meunier
- 35 % Pinot Noir

Vinification red wine:

- 100 % Pinot noir "Les Lotonnières" of which 12% are vinified in red wine.

TECHNICAL INFORMATION

- Vines intermixed with herbs and grasses.
- Soil tillage under the rows.
- Vinification in stainless steel vats, without filtration and without seeking malolactic fermentation.
- Preservation on lees: 24 months
- Disgorging: minimum 3 months
- Dosage less than 12g / litre
- Alcohol 12% vol.

TASTING

To the eye: An elegant and pretty pink hue with salmon undertones.

On the nose: With a dashing nose, it develops aromas of red fruits punctuated by notes of iris and pomelo, to which are added spicy notes such as saffron.

On the palate: Fresh and creamy, the palate offers a sustained acidity around a fruity frame reminiscent of redcurrant and raspberry and the floral caress of rose. The crunchy fruity finish leaves a slightly saline and tasty sensation - a persistent and very elegant mineral aromatic finish.

GOURMET PAIRINGS

Tapas-style aperitif with Parma, Pancetta or Speck ham. Tomato bruschetta and rosemary mozzarella. Monkfish tail with creamy Espelette pepper sauce. Crème chiboust* and red fruit tart.

*la crème pâtissière (pastry cream) lightened with Italian meringue.
(*Gault & Millau suggestion).

AWARDS

JAMES SUCKLING 2024 89/100

♥♥♥♥ COUPS DE CŒUR

Guide DUSSERT-GERBER 2022

CELLARING

Will continue to evolve as temperature and aeration come into effect.

Aging potential: 2-3 years

Serving temperature: 7-8°C

