



THE GRAPES

BLENDING COMPOSTO DAL PINOT
NOIR 60% ("ROSÉ DE SAIGNÉE"),
CHARDONNAY 40% PREMIER CRU

PRODUCTION AREA

MONTAGNE DE REIMS

SURFACE OF THE VINEYARD

11 HA

ALTITUDE FO THE VINEYARD

60 -100 ABOVE THE SEA LEVEL

TYPE OF SOIL

WHITE CHALK UNDER A THIN CLAYEY
LAY, DEPENDING ON PARCELS

TRAINING SYSTEM

PERMANENT CORDON FOR PINOT
NOIR AND PINOT MEUNIER AND CHABLIS
FOR CHARDONNAY



THE GRAPES

Grapes from old vineyards ('Les Blanches Voies', 55-60
years)

VINIFICATION

Fermentation in 228l barriques

5 years on yeasts

2.000 bottles

Dry extract: 8 g/l

THE WINE

The wine has a salmon pink color. It has a long lasting
effervescence and a fine mousse. On the nose, the wine
is powerful and it has fruity aromas (strawberries and
cherries) and floral notes of peony with a vanilla finishing.
First impressions at the taste are long lasting notes,
complexity and balance. Pure and fine on the mouth with
a creamy structure; an elegant wine with a good vinosity. .