

29 PARCELLES

 The cuvée is crafted from a mosaic of tiny plots on our Chigny-les-Roses terroir.

+ BLEND

56% MEUNIER
32% PINOT NOIR
12% CHARDONNAY

Including 13% still red wine (vin rouge)

+ BOTTLING

08/06/2022 **2021**

+ HARVEST

+ DOSAGE

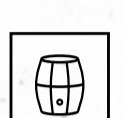
BRUT NATURE

Zero dosage, to enhance tension and minerality

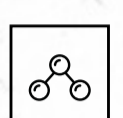
+ AVAILABILITY

1675 BTLs.

+ VINIFICATION TECHNIQUES



IN STAINLESS STEEL TANKS



MALOLACTIC FERMENTATION COMPLETED



AGED FOR 9 MONTHS ON THE LEES
Carbonic maceration red wine made from Meunier, harvested at the end of the picking season.



AGED ON LATHS
For at least 3 years under capsule.



RACKED BY GRAVITY
With minimal use of sulfur to preserve the purity of the aromas.



PRECISE DISGORGEMENT AND METICULOUS FINISHING
Sealed with a high-quality natural cork.

+ TERROIR(S) & PLOTS

IN CHIGNY-LES-ROSES AND LUDES



Soil & subsoils

CLAY-LIMESTONE SOILS OVER PURE CHALK SUBSOIL.

The vines express remarkable finesse, freshness.



Climate

NORTHERN SLOPE OF THE MONTAGNE DE REIMS

Temperate oceanic climate with continental influence, characterized by cool winters and moderately warm summers, ideal for the slow, gradual ripening of the grapes. The vines are mostly oriented North-East to East, offering gentle exposure to the morning sun.



Specificities

FRAGMENTED, DIVIDED.

Sustainably cultivated, it embodies the very identity of the heart of the Montagne de Reims.



A NUMBER OF PARCELS, LIKE A NUMBER OF PATHS ARE TAKEN TO CREATE THIS PREMIER CRU ROSÉ, WORTHY OF REFLECTING MY CONVICTIONS:

Fresh, accessible, imbedded with terroir and always, bringing pleasure.

N.B.: The red is home-made!

APPEARANCE:

The color is orange pink, with salmon-pink reflections.

NOSE:

This champagne is true to its nature as a Rosé, with aromas of strawberry, tangerine, kumquat, carnation, cherry, and a few accents of spice (pepper-paprika).

PALATE:

The taste is a fresh, plump and crisp Rosé! Raspberry, strawberry and pepper are present alongside orange and kumquat.

Its mid-palate is fruity, with a nice chewiness and a long finish. There is a delicate balance between the chalky freshness and the fruitiness, delivering a slightly salty finish with spicy relief.

PAIR WITH:

- + Pumpkin soup and scallops
- + Roasted cod fillet with parsnip purée
- + Filet mignon of veal with a reduced morel sauce
- + Beef and shiitake cassolette
- + Brie de Meaux

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CHAMPAGNE
GOUNEL + LASSALLE

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