

Brut Tradition



Proportions :

33 % Chardonnay/44 % Pinot Noir/23 % Miller

Harvest wine:

2013 (57 %)

Reserve wine :

2012 (43 %)

Dosage :

8.43 g

Ageing time :

24 months

Disgorging process :

4 to 6 months

This cuvée is made from a blend of 3 Champagne grape varieties with at least 50% reserve wine to ensure consistent quality and the taste of the house.

Aged on slats, slowly in our cellars before being offered. Its robe is golden yellow, its mousse is fine and persistent: on the palate its quality is characterized by its fruity and its suppleness.

The nez offers notes of red berries, mango, and shortbread. Then opens with aromas of brioche, buttered and grilled. On the palate, the opening is supple, ample, appealing.

The whole is well melted and patinated. It is a generous and fresh wine in the finish. Ideal for an aperitif and the celebration of family events.

Champagne JC.ROGÉ

Champagne JC.ROGÉ – 5 rue chantereine – 51140 TRIGNY – Tél : + 33 (0)3.26.03.16.39 – Port : + 33 (0)6.67.69.41.47
mail : jean-claude.roge@wanadoo.fr - www.champagne-jc-roge.com – SIRET 504 473 596 00014

