

Cuvée Prestige



Proportions :

33 % Chardonnay/34 % Pinot Noir/33 % Miller

Harvest wine :

2016 (55 %)

Reserve wine :

2013 and 2015 (45 %)

Dosage :

8.43 g

Ageing time :

24 months

Disgorging process :

4 to 6 months

A selection of our best vintages of the year, from the three grape varieties Champagne. Each variety gives this champagne its "plus", the chardonnay its finesse, the Pinot Noir of the body and the Pinot Meunier its fruity.

On the nez, yellow fruits, exotic fruits dominate. There are notes of coriander, spices and dried herbs.

We are on the register of pastry with evocations of shortbread and honey, which give a greedy impression. The attack on the palate contrasts with its freshness, sharpness and righteousness.

Containing a fruit, this balanced and long wine opens on a fresh and distinguished finish.

Champagne J.C.ROGÉ

Champagne J.C.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

