

Cuvée Rosé



Proportions :

**20 % Chardonnay/26 % Pinot Noir/39 % Miller /
15 % Vin Rouge**

Harvest wine:

2013 (66 %)

Reserve wine :

2012 (34 %)

Dosage :

8.43 g

Ageing time:

30 months

Disgorging process :

6 months

The vinification of a Rosé champagne is delicate, it requires a good balance between finesse and fruity while flattering the eye with its beautiful robe.

Her colour is orange salmon pink. We can appreciate the finesse and subtle flavors of red fruits like raspberry and blackcurrant.

Olfactory notes of red fruits, raspberries, cherries with brandy. It feels like you're eating in a fresh grape.

Some evocations of cocoa. The palate is greedy and generous while remaining fresh. Nice amplitude. Fleshy, powerful and long wine.

Champagne JC.ROGÉ

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