

Cuvée



Proportions :

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

Harvest wine:

2012 (47 %)

Reserve wine :

2011 (53 %)

Dosage :

8.43 g

Ageing time :

48 months

Disgorging process :

8 months

Exceptional vintage enhanced by the year of production which was excellent. A wine that will defy time.

It reflects the character and typicity of our terroir as well as all the richness and personality of a great harvest.

After a few minutes of opening, it opens with notes of rhubarb, fresh herbs, blackcurrant bud and caramel.

This fleshy wine has a frank attack. Champagne of a good length, which is tasted while flexibility.

Champagne JC.ROGÉ

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