



CHAMPAGNE Pierre Cellier ROSE

GRAPE VARIETY: 10% Pinot Noir - 90% Chardonnay

VINEYARD:

-10% Pinot Noir de Vertus (1er Cru)
-90% Chardonnay du Mesnil-sur-Oger.
Vineyards cultivated sustainably or "culture raisonnée".

SOIL: Clay-limestone. 40-metre-thick chalk formed in the tertiary period.

YEAR: Blend of 10% Red Wine from Vertus. 90% White Wine from Le Mesnil that itself is a blend of 30% 2010 reserve wine and 70% 2011 wine. Bottling in March 2012.

PRESSING METHOD: Starfenberger horizontal automatic press.

AGEING: Traditional: 6 months in thermo-regulated stainless steel or resin epoxy tanks then aged in Champenoise bottles in our cellars at a constant 12°C, in Le Mesnil-sur-Oger during 24 months.

ALCOHOL: 12%

DOSAGE: Brut 1,2% (9g of sugar per L)

BOTTLING: 750ml bottles and 1.5L Magnums with a Mytic Diamant cork (no cork taint)

TASTING NOTES:

Robe : old pink satin color with amber streaks.

Nose : nose of generous red fruit and spicy notes.

Palate : Very fine effervescence, well balanced wine and very elegant silky texture. Pure and fresh thanks to the Chardonnay. Long lasting finish with citrus notes.

FOOD & WINE PAIRING:

For your re-dinner drink or to enjoy with goat cheese.

Chef de Cave: Mr Pierre GONET