

---

## ROSE EGLANTINE BRUT 1ER CRU

### GREEDINESS AND INTENSITY

---



A wine of pleasure which by its power will be an excellent ally of the meal or a greedy moment and which will allure the greatest number of consumers.  
100% pinot noir for a rosé of maceration, elaborated in the most traditional method of champagne : «le rosé de saignée».

|                     |  |
|---------------------|--|
| <b>BLEND</b>        | 100% Pinot Noir  |
| <b>TERROIR</b>      | Vines are 35 years old on average<br>Chalky soils<br>1er Cru, terroir of Avenay Val d'Or |
| <b>VINIFICATION</b> | Manual harvesting<br>Vinification in enamelled steel tanks<br>Light cold filtration      |
| <b>AGEING</b>       | Maturation on lees in the cellar: 2 years<br>Aging on laths for a minimum of 24 months   |
| <b>DOSAGE</b>       | 9,5 g/l  |
| <b>ALCOHOL %</b>    | 12,5%  |



**Eye :** The service offers a real pleasure with this abundant foam adorned with light pink reflections. A train of microscopic bubbles feeds a carpet of foam on the surface of the wine. The deep color is adorned with light amber reflections.



**Mouth :** The palate is very rich with a wide range of fresh red fruits. The mouth is long and full with a finish of fruits macerated in brandy.



**Nose :** The first nose expresses fresh aromas of small red fruits with notes of raspberry and cherry. When aired, floral aromas and notes of slightly candied fruits.

A return to freshness on the finish.



**Tasting :** A wine of pleasure which by its power will be an excellent ally of the meal and will seduce the greatest number of consumers.

Serving temperature : 8°/9°.