

CHAMPAGNE

Vincent Lamoureux

ROSE DES RICEYS
COTEAUX CHAMPENOIS
LES RICEYS

VINTAGE BRUT NATURE, ZERO DOSAGE RICH STRONG FRESH



Vinification :

- Blend : 60% Pinot Noir and 40% Chardonnay
- In stainless steel vats
- Alcoholic fermentation
- Malolactic fermentation

Blend Reserve wine

- Average 4 years ageing on the lees

Dosage 10 gr/L

Alcohol 12%

Tasting Notes :

- **Colour** : Intense gold, fine bubbles
- **Nose** : note of citruse generous, expressif
- **Palate** : Fresh, pure, long persistence, complex, notes of white fruit and citruses or grapefruits

Serving suggestions :

- Serve : Between 5°C and 7°C
- Matching food with Champagne : Ideal as an aperitif, seafood platters, fresh fish

750ml



Standard



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