

CHAMPAGNE

Vincent Lamoureux

ROSE DES RICEYS
COTEAUX CHAMPENOIS
LES RICEYS

BRUT ROSE, FRESH ELEGANT FRUITY



Vinification :

- Blend : 100% Pinot Noir
- Rosé made using the Saignée method with maceration in vats
- Lasting 3 days
- Mechanical low pressure press
- Alcoholic fermentation
- Malolactic fermentation
- Average 4 years ageing on the lees
- Dosage 11 gr/L
- Alcohol 12%

Tasting Notes :

- **Colour** : intense Rosé
- **Nose** : Harmonious, fruity, elegant, aroma of strawberry and cherry, generous aroma of red berry
- **Palate** : fruity, lively, light note of strawberry, generous notes of red berry, long persistence, structure body, intensity, light mineral

Serving suggestions :

- Serve : Between 5°C and 7°C
- Matching food with Champagne : Ideal as an aperitif, dessert of red berry

Maceration vinification : a process in winemaking in which the crushed grape skins are left in the juice until they have imparted the desired color or the proper amount of tannins and aroma.

750ml



Standard

