

CHAMPAGNE

Vincent Lamoureux  
ROSE DES RICEYS  
COTEAUX CHAMPENOIS  
LES RICEYS

# VINTAGE 2010 BRUT

## STRONG ELEGANT GENEROUS

### Vinification :

- Blend : 70% Pinot Noir and 30% Chardonnay
- Heart this pressing, selected
- Alcoholic fermentation
- Malolactic fermentation
- Fermentation in stainless steel tanks or vats
- Average 6 years ageing on the lees
- Dosage 10 gr/L
- Alcohol 12%

### Tasting Notes :

- **Colour** : Intense gold, fine bubbles, dense
- **Nose** : light flavour howtorn, expressive aoma of baked apple
- **Palate** : complex, subtee note of howthorn, soft tannin, structure body, good intensity, long persistence

### Serving suggestions :

- Serve : Between 5°C and 7°C
- Matching food with Champagne : Ideal as an aperitif, Troyes andouillette au champagne, white fish or poached, shell fish seasons with herbs, citrus fruit zest, traditionnal blanquette of veal.



750ml



Standard

