

CHAMPAGNE

Vincent Lamoureux

ROSE DES RICEYS
COTEAUX CHAMPENOIS
LES RICEYS

VINTAGE BRUT RESERVE

RICH STRONG FRESH



Vinification :

- Blend : 60% Pinot Noir and 40% Chardonnay
- Alcoholic fermentation
- Malolactic fermentation
- Average 4 years ageing on the lees
- Dosage 10 gr/L
- Alcohol 12%

Tasting Notes :

- **Colour** : Intense gold, fine bubbles
- **Nose** : Aromatic, generous, butter flavor
- **Palate** : generous, freshness, mineral slightly, long intensity, notes of butter, forthright.

Serving suggestions :

- Serve : Between 5°C and 7°C
- Matching food with Champagne : Ideal as an aperitif, seafood platters, fresh fish, white meat, pan fried Foie Gras



750ml



Standard

