

CHAMPAGNE

Vincent Lamoureux

ROSE DES RICEYS
COTEAUX CHAMPENOIS
LES RICEYS

VINTAGE SPECIALE FOIE GRAS ET DESSERT

RICH FINESS FRESH



Vinification :

- Blend : 60% Pinot Noir and 40% Chardonnay
- Assamblage reserve wines
- In stainless steel vats
- Alcoholic fermentation
- Malolactic fermentation
- Average 4 years ageing on the lees
- Dosage 55 gr/L
- Alcohol 12%

Tasting Notes :

- **Colour** : Light gold, fine bubbles, dense
- **Nose** : Expressive, intense, generous, aroma of white flowers and butter
- **Palate** : Harmonious, rich, smoothless, slight, note of white flowers and cooked fruits, slightly mineral, long persistence

Serving suggestions :

- Serve : Between 5°C and 7°C
- Matching food with Champagne : Ideal with Foie Gras, chocolate dessert or fruit dessert

750ml



Standard

