

CHAMPAGNE

Vincent Lamoureux

ROSE DES RICEYS  
COTEAUX CHAMPENOIS  
LES RICEYS

# TRADITION SEMI-DRY, Blanc de Noirs FRESH, GOURMET, FRUITY



## Vinification :

- Blend 100% Pinot Noir
- In Stainless steel vats
- Alcohol fermentation
- Malolactic fermentation
- Average 3 years ageing on the lees
- Alcohol 12 %
- Dosage : 30 gr/L

## Tasting Notes :

- **Colour** : Light Gold, fine bubbles
- **Nose** : parfum of honey, fruity,
- **Palate** : fruity, fresh, gourmet, hamonious, note of honey,

## Serving Suggestions :

- **Serve** : 5°C and 7°C
- **Matching food with Champagne** : Ideal for a Dessert

