

CHAMPAGNE



ROSE DES RICEYS, APPELLATION AOC, STILL WINE



Vinification :

- Blend : 100% Pinot Noir
- Sorting table
- Barrel ageing and oak cask
- Malolactic fermentation
- Vinification by maceration
- Always vintage
- Alcohol 12%

Tasting Notes :

- **Colour** : cherry reflect, intensive rosé
- **Nose** : Aromatic, aroma of red fruit, raspberry
- **Palate** : generous, subtle note grenadine, body structure, aroma of cherry and raspberry.

generous

Serving suggestions :

- Serve : average 12°C
- Matching food with Champagne : paté en croûte, petits four, perfect with fish, luncheon meat, cheese, sauerkraut, red meat.

Maceration : it's a method of vinification, after the harvest, the grapes sorted on sorting table, they passed in stalk separator to be placed in vats for some days. We wait best time to creation of « goût des Riceys ». This vinification is a short term. Mechanical low-pressure press. Wine is placed in barrel or oak for some years.

