

## Rosé - Brut

### Blending

Chardonnay - 10 %  
Pinot Meunier - 60 %  
Pinot Noir - 30 %  
  
Reserve wine - 15 %

### Vineyard

Soil : clay-limestone  
Ages  
• average of 35 years

### Wine making

Harvest : 17/09/2021  
Vinification : stainless steel tank for 10 month on lees.  
Then at least 36 month on lees.  
Alcool : 12 % Abv  
Sugar : 7g/l



### Aromas

Very fruity notes with a hint of mint  
Tangy and tonic palate, with a lot of red fruits.

### Food pairing

Salmon  
Honeyed duck breast  
Raspberry macaroon

### Preservation

Taste the best now and for the next 3 years.  
Consume it fresh  
Store it flat in a dark and cool place