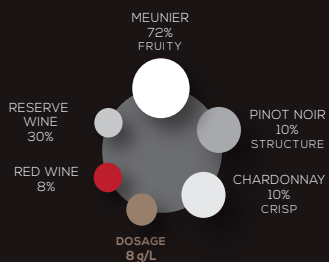




A SUBTLE BLEND

This aromatic and fruity Rosé champagne is a gourmet reflection of the Lorient-Pagel Champagne House.



BOTTLED
21st March 2016

AGEING
4.5 years

PRODUCTION
5,000 Bottles, 75cl
1,800 Half-Bottles, 37.5cl

IDEAL SERVING TEMPERATURE
8°C

CELLARING POTENTIAL
3 years

PACKAGING
Case of 6 bottles,
12 half-bottles

CHAMPAGNE
LORIO-T PAGEL

ROSÉ

72% MEUNIER - 10% PINOT NOIR - 10% CHARDONNAY - 8% MEUNIER WINE

Our first Rosé champagne was crafted in 1982 with a predominantly Meunier base, 8% of which was vinified as red wine. These Meuniers have been specially grown and selected to give perfect balance. Made from 3 different crus, this Rosé contains 30% reserve wines from the last 3 years.

VINIFICATION

Vinified in small, stainless steel vats
Malolactic fermentation

FOOD-CHAMPAGNE PAIRINGS

This Rosé champagne makes a fine companion for all your meals, from the aperitif to the dessert. It really comes into its own with Italian ham, red mullet fillets, or goats' cheese and dried duck breast on bread, or with a dessert of red fruit soup.

TASTING NOTES

Eye

Tender pink with salmon highlights

Nose

Little red berries and forest fruits, elderflower

Palate

Fruity, gourmet, structured