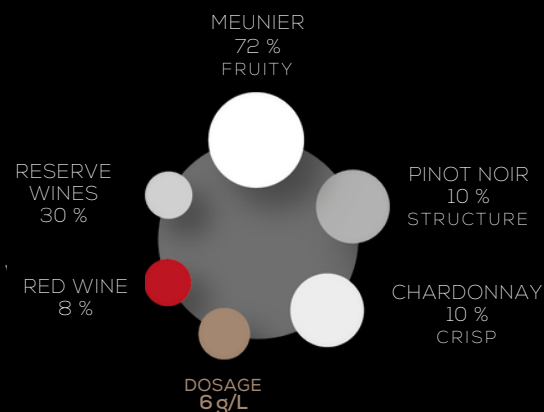


A SUBTLE BLEND

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



SOIL

- Vineyard: Festigny, Cramant, Avize, Le Breuil
- Main soils: green clay, limestone

VINIFICATION

- 70% harvest 2019 - 30% reserve wines
- Vinified in stainless steel vats
- Malolactic fermentation

BOTTLING

June 30th 2020

AGEING

36 months minimum

IDEAL SERVING TEMPERATURE

8°C

CELLARING POTENTIAL

2 years



CHAMPAGNE
LORIENT-PAGEL

ROSÉ

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

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 a perfect balance. Made from 4 different crus, this Rosé contains 30% reserve wines from 3 years.

PRODUCTION

Available in bottles (75cl)

Case of 6 bottles

FOOD-CHAMPAGNE PAIRINGS

This Rosé 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 with a red fruit pavlova very lightly sweetened.

TASTING NOTES

Eye

Tender orange-pink with salmon highlights

Nose

Little red berries and forest fruits, morello cherry

Palate

Fruity, acidulous, structured with a hint of bitterness on the finish.