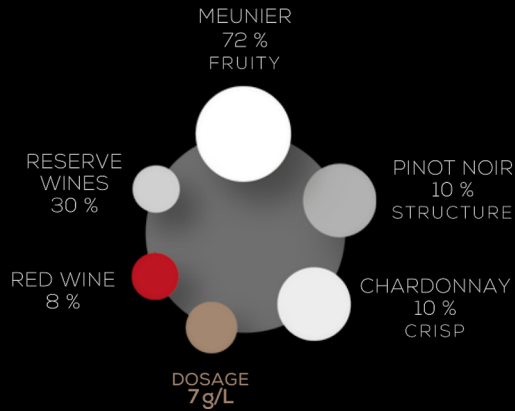


A SUBTLE BLEND

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



SOIL

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

VINIFICATION

- 70% harvest 2018 - 30% reserve wines
- Vinified in stainless steel vats
- Malolactic fermentation

BOTTLING

April 14th, 2019

AGEING

36 months minimum

IDEAL SERVING TEMPERATURE

8°C

CELLARING POTENTIAL

2 years



72 % MEUNIER - 10 % PINOT NOIR - 10 % CHARDONNAY - 8 % VIN DE 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 3 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 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 orange-pink with salmon highlights

Nose

Little red berries and forest fruits, blackcurrant and morello cherry

Palate

Fruity, gourmet, slightly bitter, structured