



CHAMPAGNE SAINT GERMAIN DE CRAYES

Rosé

Raffinement et rondeur des arômes



FICHE TECHNIQUE

Cuvee's blend : 32% Chardonnay
17% Black Pinot
51% Pinot Meunier
14 % Pinot vinified in red wine

Harvest year :2019

Tirage : 2020

Aging on lees: : 4 years

Disgorging : 6 months

Analysis : Total acidity: 3.85 en g H₂SO₄/l

PH: 3.09

Sugar : 6.75 g/l

Free So₂: 5 mg/l

Total So₂: 28 mg/l

Alcohol content : 12% vol

Dosage : Brut : 0.8 g/l

TASTING RESULT

Color : it has a beautiful tender rose color, slightly salmon, with raspberry hints.

Nose: the nose displays melon and strawberry jam aromas. Cherry notes combine with a beautiful expression of chardonnay. The leathery character that indicates an evolution of the pinots mixes with grenadine AROMAS.

On the palate: the taste brings us into the undergrowth with moss and small wild strawberries notes. At the end, it presents some kirsch flavors that reveal the beautiful maturity of the cuvee.