

GRAND ROSÉ

95% chardonnay - 5% Vin Rouge de Pinot Noire (assemblage)

Grand Cru - Grand Rosé "ENCRY"

Producer: Maison Veuve Blanche Estelle

Area of production: France

Region: Reims - Village: Le Mesnil sur Oger - Bouzy

Harvest: 2015 - Size: 75 *cL*

Alcohol by volume: 12% - Appellation: Champagne AOC

Grapes: Chardonnay, Pinot Noir

Packaging: Carton - bottles for Carton: 6

Carton weight: 10.22 - Tot. Cartons/ Pallet: 80 - Tot. Weight/pallet: 817,6

Pallet height: 164.60 Tot bottles/pallet: 480 tot. Litres/pallet: 360 l

Can a Rosé represent a village of the Côte des Blancs?

Yes, especially if a touch of red wine is added to our Chardonnay Grand Cru. However not just any red wine is used, but the one from Bouzy, famous and valued for its Pinot Noir en rouge. This Grand Cuvée Champagne is a result of an accurate and rigorous selection of the best parcels of the Grand Cru Chardonnay and Pinot Noir en rouge vineyards, harvested and vinified with the utmost attention and care following the ancient traditions of the champenoise of the Mesnil-sur-Oger and Bouzy regions. Vinification and primary fermentation take place in steel barrels at controlled temperatures. The malolactic fermentation is prevented, then follows the 36-month secondary bottle fermentation phase, with the addition of picked yeasts. Manual remuage or riddling "sur le pupitre" and disgorging "à la volée". The low yield and the great attention paid to quality result in a very limited production, a boutique in the world of champagne.

Colour:

A brilliant, soft pink.

Captivating, attractive, full of fragrant red berries - raspberries and especially strawberries; fleshy, delicately sweet but fresh.

After the first taste sensation, the mouth relaunches the tasty fruitiness, that in a sort of ideal relay, gradually gives way to the Chardonnay, whose acidic and mineral texture give a burst of energy and depth, for a dynamic and irresistible finish, very clean...

Serving suggestions:

An easily drinkable rosé, best served chilled but not too cold, that goes well even... on its own. Excellent as an aperitif, it pairs well with red berry pies, for example with wild berries, strawberries, raspberries and fruit tarts.

Dosage: less than 3 g/l.

Packaging:





