CUVÉE LIGNE CLASSIQUE

ROSÉ EXTRA-BRUT

NUANCE (Shade)

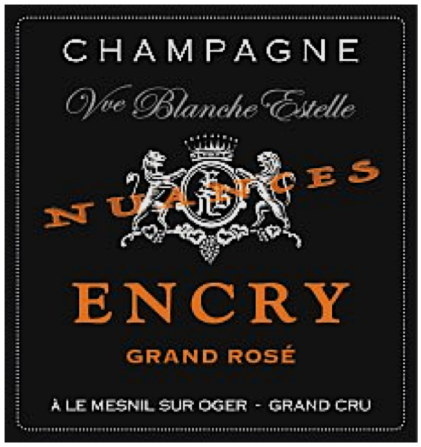
Blanc de Blancs - Sans Année

Le Mesnil Sur Oger – Grand Cru

TECNICAL INFOMATION

Can a Rosé be representative of a village in the Côte des Blancs? And biodynamic as well? In our opinion, yes, especially when we add a touch of red wine to our Grand Cru Chardonnay from Le Mesnil-sur-Oger. But not just any red wine, rather that of Bouzy, renowned and appreciated for its extraordinary Pinot Noir vinified as red wine.

Blending:	95% Chardonnay 05% Pinot Noir
Dosage:	3 g/L
Harvest base:	2019, **40% Reserve wine**
Sparkling fermentation:	2/2020
Ageing:	**36 months on lees**
Alcool (° GL)	12,10
Total acidity (g/l en H_2SO_4)	3,50
PH	3,30
Malolactic fermentation:	NO



SIZES

75 cl.

TASTING NOTES

A delicate bright salmon pink color, with fine and persistent mousse.

Captivating, attractive, shaped by very fragrant small red fruits (raspberry and especially strawberry), for a fleshy and delicately sweet ensemble, yet always fresh.

On the palate, the delicious fruitiness is immediately present, which, in an ideal relay, gradually gives way to the Chardonnay, whose acidity and mineral texture provide momentum and depth, leading to a dynamic and engaging finish, very clean...

A rosé to drink, to be served cool but not cold. In addition to being perfect for meat barbecues, this rosé also pairs wonderfully with: Seared tuna: The intense flavor of tuna, perhaps with a sesame crust, pairs well with the freshness and structure of the wine. Shellfish: Grilled prawns or lobster, which match with the light tannins and body of the rosé.

NOTES

The 2019 vintage in Champagne was excellent, characterized by extreme but favorable weather, with a hot and dry summer that led to an early harvest. The grapes were healthy, with high sugar concentration and good acidity, producing intense, aromatic, and well-balanced wines. The Chardonnays stood out for their elegance, while the Pinot Noirs provided structure. This vintage has great aging potential, with wines that will develop further complexity over time.

Vve Blanche Estelle
ENCRY
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