ROSÉ EXTRA-BRUT ÉCLATAIRE

Cuvée Classique - Sans Année

Le Mesnil Sur Oger - Grand Cru

TECNICAL INFORMATION



This cuvée, named Éclataire ("radiant brilliance"), is born from the encounter between the elegance of Chardonnay Grand Cru from **Le Mesnil-sur-Oger** and a refined touch of red wine from Pinot Noir of **Bouzy**, renowned for its outstanding character in red vinification. A Rosé designed to surprise, expressing the luminous and subtle essence of the Côte des Blancs through a biodynamic approach.

Blending: 95% Chardonnay

05% Pinot Noir

Dosage: 3 g/L Harvest base: 2020,

40% Reserve wine

Sparkling fermentation: 2/2021

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







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 2020 vintage in Champagne was exceptional, marked by a hot summer and one of the earliest harvests in history. The weather conditions favored rapid ripening, resulting in healthy grapes with a perfect balance of sugars and acidity. Chardonnays stand out for their freshness and aromatic precision, while Pinot Noirs offer structure and intensity. The wines from this vintage showcase great purity and terroir expression, with excellent aging potential.

