

CHAMPAGNE



PIERRE MORLET



BLEND:

100% Pinot Noir

FERMENTATION:

Rosé obtained by the 'Saignée' technique.

COMPOSITION:

Exclusively from Premiers and Grands Crus from the family vineyards.

RELEASE:

Released after a minimum of three years of 'sur lattes' ageing in the deep caves.
Disgorged three months prior to shipping.

SERVICE:

Full-bodied and fruity, this Champagne Rosé is appreciated as an aperitif as well as a wine accompanying poultry dishes or many desserts, such as Framboisier.

Champagne "Rosé Grande Réserve"

Obtained by the "Saignée" technique, the "Rosé Grande Réserve" is exclusively comprised of Pinot Noir.

Its intense yet delicate bouquet is dominantly fruity (raspberry, wild strawberries, blackberries) intermixed with notes of limestone and hazelnut. Full-bodied and elegant, "Rosé Grande Réserve" displays flavors of fresh raspberries and pomegranate and a long finish with mineral notes and a hint of Kirsch. This Rosé Champagne will age gracefully for a decade.