

SENSUAL - SUBTLE - FRUITY

Rosé



BLENDING

80% Chardonnay
20% Pinot Noir

YEAR OF HARVEST

2022

DOSAGE

6 g/L

GRAPES' ORIGIN

Terroir of Vertus
(Premier Cru). A 1h16
bike ride from Epernay
to the south.

PRODUCER OF THE CUVÉE

EPC x Winemakers'
group in Vertus

VINIFICATION

Stainless steel tank,
partial malolactic
fermentation

SOIL TYPE

Upper Cretaceous (chalks)

ALCOHOLIC DEGREE (%VOL)

12,5%

TASTING COMMENT

A very fresh rosé, with
delicious notes of red fruits
like raspberries: a
Champagne of pleasure!

PERFECT MATCH

Salmon gravlax with pink
berries

OPENING PRETEXT

Need to sing in tune at
karaoke

Sugar ● ○ ○ ○ ○
Freshness ● ● ● ● ○
Fruitiness ● ● ● ● ●

