DIDIER-DUCOS LA ROSÉE



Didier-Ducos

Nestled in amongst the lush, rolling hills of the Vallée de la Marne, about 10 kilometers southwest of Epernay, you will find the commune of Saint-Martin d'Ablois. Husband-and-wife team Nicolas and Clotilde Didier live here with their family on Rue Julien-Ducos. They are the fourth generation to tend Didier-Ducos' 8 hectares of vineyards, which face south on smooth, sloping hillsides replete with limestone and clayrich soil. Nicolas and Clotilde's signature low dosage cuvées maintain delicacy and viridity due to the prime location of their vineyards.



DIDIER-DUCOS

La Rosée

SEE	Luxurious raspberry and fuschia hues dazzle under a fine crown of bubbles
SMELL	Wild strawberries and cream followed by cherries and a hint of green herbs and, finally, floral aromas, like peony and wilted roses
TASTE	Fresh and effervescent at first with bing cherry and a hint of tannin at the end. Clocking in at more than 10 seconds, the finish is long, fresh and mineral-focused.
PAIR	This rosé may be beautiful on its own, but it's quite the crowd-pleaser. It plays well with a little sugar — chocolate, angel food cake, fruit-based sauces, mango salsa — and spicy finger food.
CELEBRATE	After months of planning, you finally booked that trip to France Your itinerary is a francophile's dream: Paris, Normany and the Loire followed by several days in the Champagne region, of course.
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