

Rosé Eclat



Technical Sheet:

Blend:

41% Chardonnay, 59% pinot meunier
 77% vintage 2015, blended with 23% of red wine made with our Pinot Meunier.

Preservation temperature in cellar:

11 to 14°C

Dosage:

8g per Litre

Quantity produced:

12 000 bottles

Terroir:

Coteaux Sud d'Épernay, Vallée du Mancy, Coteaux de Sézanne, Région de Condé-en-Brie, Vallée de la Marne

Ageing:

Base harvest: 2015
 Bottling: June 2016
 Disgorging date: April 2019

Tasting:

A salmon-colored wine, with delicate aromas of red fruits such as wild strawberry. In the mouth we are on fresh and taut notes with aromas of cooked strawberries and cherry kernel. The tannins are particularly fine and the length in the mouth is very pleasant.

Food Pairing:

Ideal for a more fruity aperitif, Rosé Eclat will also be good with Asian cuisine and its sweet spices, lacquered white meats, summer vegetables in caviar or candied, but also with red fruits based desserts (Strawberry Raspberry).

Alcoholic fermentation temperature*

Alcoholic content

SO2 content

Total Acidity

Volatile Acidity

pH

Relative Pressure at 20°C

16°C	11,75% by Vol.	60mg.L	4,75g.L (H ₂ SO ₄)	0,15g/L	2,90	6 bars
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* Free of malolactic fermentation, to preserve the freshness & complexity of aromas.