

CHAMPAGNE
de Sousa
à Avize



ROSÉ BRUT



« THIS ROSÉ CHAMPAGNE IS SYNONYMOUS WITH
GENEROSITY AND FRUITINESS »

TERROIR

Grape varieties: 92% Chardonnay, 8% Pinot Noir

Terroir: Côte des Blancs, Montagne de Reims

Soil type: Chalk

Average vine age: 25-30 years old

Alcohol content: 12.5% Vol

Method: Organic and biodynamic

WINEMAKING

Manual harvest: 100%

Ageing: stainless steel tank (Chardonnay), oak barrel (Pinot Noir), indigenous fermentation, indigenous malolactic fermentation

Dosage: 5 g/L MCR

Reserve wine: 0%

Filtration and fining: none

Recommended aging duration: 3-5 years

TASTING NOTES

Beautiful light color, slightly salmon for this rosé which blends a large majority of Chardonnay with 8% red wine.

On the nose, dominated by wild strawberry, follows a fruity palate with combined flavors of citrus and small red fruits.

This lively, fruity and sapid rosé will be appreciated at the end of a summer afternoon (Gault&Millau).

Serving temperature: 8-10°C

Food and wine pairings: Savory crackers, desserts with red fruits.

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PHOTO : © Eric Vanden / L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. CONSOMMEZ AVEC MODÉRATION.

