

# OUR ESSENTIALS



J. CHARPENTIER

A VILLERS-SOUS-CHATILLON

Vignerons

## ROSE

*Gourmet and Intensity*



**Variety** : 80% Pinot Meunier, 20% Pinot Noir

**Crus** : Reuil, Binson-Orquigny, Châtillon sur Marne, Villers sous Châtillon, Le Breuil, Neuville sur Seine, Ludes

**Vinification** : 1<sup>st</sup> alcoholic fermentation only in thermoregulated vats followed by malolactic fermentation and then blending with reserve wines stored in temperature-controlled vats.

**Ageing** : blending of two different harvests and ageing for 30 to 36 months

**Available capacity** : half-bottle, bottle and magnum

**Specificities** : The white wine blending is the same one as for our Reserve Brut. To obtain the rose colour, we make it blending red wine up to 8 to 11% and white wine. The red wine is vinified by ourselves with Pinot Meunier and Pinot Noir harvested in old vineyards (> 50 years)

**Dosage** : 5,7g/L  
Brut

### Tasting :

⌚ : copper-coloured pink gold almost fresh salmon colour, with thin, nervous and persistent bubbles

👃 : promising, fruity nose with fresh fruits, close to blackcurrant, notes of quince and flowers

👄 : notes of red berries (cherry, blackcurrant), seductive, full-bodied and robust mouth.

### Wine pairings :

Wine to be enjoyed, with the mouth and with the eyes. It can be served with mixed salads, meats such as lamb, or red berries-based desserts.

### References :

Gold Medal at the 2018 concours général agricole contest in Paris  
Gold Medal at the 2018 Féminalise contest

