ROSÉ
BY CHAMPAGNE PHILBERT

CHAMPAGNE ROSÉ

Our vineyard comes from a historic Pinot Meunier terroir.
The old plots of this grape variety are used to produce the côteau champenois used exclusively for our champagne rosé.

Vinification

Rosé blend: 80% chardonnay
10% pinot meunier
10% côteau champenois

From our Montagne de Reims Premier Cru vineyard
Clay-limestone soil over deep chalk.
Vinification in stainless steel vats.
Maturation on lees / in cellar: 48 months.
Dosage Brut : 7 g/ L.

Available formats

Bottle 75 cl

Recommended storage time

3 years

A word from the winemaker:

In creating this cuvée, we seek out the freshness and intensity of chardonnay, and add pinot meunier to our blend for red fruit aromas.
In making our Rosé Champagne, we refine our Côteau Champenois with greedy, fruity aromas.

INGREDIENTS / NUTRITION

E (100ml):
340kJ / 82kcal

tasting notes

Deep, lively rosé

Well-balanced and aromatic, dominated by red fruits

Frank and greedy, good length, red fruits

Spiced grilled shrimp, sushi, Parma ham, Peking duck

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

vigneron independant

By Dubois Yannick, director and winemaker of Maison Philbert