



CHAMPAGNE CHRISTIAN DILIGENT

AOP Champagne
Sparkling Brut Rosé

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Nestled in the Marne Valley, Champagne Christian Diligent is a family-run estate that has passed down artisanal winemaking traditions for generations. With a particular focus on Pinot Meunier the region's signature grape the domaine produces champagnes that reflect both heritage and authenticity. The vineyards, planted on classic clay-limestone soils, are farmed sustainably, with reduced inputs and a strong emphasis on environmental stewardship. All grapes are harvested by hand at perfect ripeness, ensuring wines of great aromatic precision. Rather than relying on complex blends, the estate emphasizes the purity of the fruit and the singular identity of each terroir. Extended lees aging lends a silky texture and an elegant aromatic profile combining ripe fruit, white flowers, and a hint of brioche. The result is a refined and genuine style that captures the soul of the Marne.

VARIETAL

Pinot Noir 100%

LOCATION

The grapes used in Champagne Christian Diligent's Rosé Brut Cuvée come from several plots located in the heart of the Marne Valley, a terroir renowned for the expression of Pinot Meunier. Planted on well-exposed hillsides, the vines benefit from optimal sunlight and natural ventilation, encouraging slow, even ripening. This configuration ensures grapes that are both aromatically concentrated and refreshingly crisp—essential for achieving balance in rosé Champagne. The estate carefully selects lieux-dits best suited to the vibrant, fruit-forward profile sought in this cuvée. This geographical diversity brings complexity and a distinctive identity to the wine.

Age of vines: 30 years old

TERROIR

The clay-limestone soils typical of the Marne Valley provide Pinot Meunier and Pinot Noir—the dominant varieties in this cuvée—with an ideal environment to develop aromatic intensity and natural roundness. Chardonnay, used as a complement, adds freshness and structure. The richness of the subsoil, combined with balanced water retention, allows grapes to ripen while maintaining lively acidity. This living, varied terroir is closely monitored by the estate and favors the production of expressive rosé Champagne, balancing fruitiness, finesse, and structure. It is the foundation of a wine that is both immediately pleasurable and elegantly crafted.

IN THE VINEYARD

Champagne Christian Diligent practices sustainable viticulture, guided by environmentally respectful choices. Treatments are kept to the strict minimum, and soils are worked mechanically to promote microbial life and reduce compaction. Natural or sown grass cover is managed parcel by parcel to prevent erosion and improve soil structure. No chemical herbicides are used, and organic fertilizers are favored to nourish the vines sustainably. This approach is paired with rigorous technical monitoring and a continual pursuit of improvement. The goal is simple: to produce healthy grapes in a preserved environment, with no compromise on quality.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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HARVEST

As with all its cuvées, the harvest for Champagne Christian Diligent's Rosé Brut is carried out entirely by hand. This method ensures rigorous grape selection in the vineyard, with only perfectly ripe bunches being picked. Each grape variety is harvested separately based on its specific ripening stage, allowing precise control over the balance of acidity, fruit, and structure. The quality of the red grapes is especially crucial for rosé made by blending. Rapid transport to the press preserves the freshness and integrity of the fruit. This vineyard-level precision ensures a high-quality base for a vibrant, harmonious rosé Champagne.

WINEMAKING

The Rosé Brut Cuvée is produced by blending white base wines from the three Champagne grape varieties—mainly Pinot Meunier—with a carefully measured portion of still red Pinot Noir vinified in-house. Fermentations are carried out in temperature-controlled stainless steel tanks to preserve freshness and aromatic brightness. Malolactic fermentation is conducted selectively based on the vintage to achieve a fine balance of roundness and liveliness. The final blend is designed to offer both indulgence and freshness.

AGEING

The wine is aged on lees for 24 months, contributing finesse and complexity to the bubbles. The result is a crisp, fruity, silky, and elegant rosé Champagne.

SERVING

Serve between 8 and 10°C

AGEING POTENTIAL

2 to 3 years

TASTING

Visual Appearance: Deep brick-red color with bright ruby highlights.

At Nose: Expressive aromas of red fruits such as strawberry, raspberry, and blackberry, enriched with delicate notes of violet and rose.

On the Palate: The attack is bold and elegant, offering beautiful minerality and balanced fruitiness, with a well-defined vinosity. The finish is marked by subtle hints of licorice, adding pleasant complexity. With a dosage of 9 g/L, this Brut offers a beautiful harmony between freshness and richness.

FOOD PAIRINGS

Champagne Christian Diligent's Rosé Brut Cuvée delights with its crisp freshness, fruit-forward generosity, and silky finish—making it a versatile gastronomic companion. It pairs beautifully with duck breast and raspberry sauce, where red fruit aromas resonate with finesse. It also complements marinated shrimp salad with dill and citrus, its vivacity balancing the dish's freshness. For a more creative match, it works wonderfully with a lightly aged truffle brie. On the sweet side, it enhances a red berry panna cotta, a strawberry tart, or a chocolate-raspberry entremets. A charming and refined rosé Champagne, perfect from aperitif to dessert.

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