

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# CHAMPAGNE ELEMART ROBION

AOP Champagne  
Sparkling Extra Brut

## PRESENTATION

A true artisan house in the Marne Valley, Champagne Elemart Robion stands out for its commitment to tradition and authenticity. Family-run, the estate focuses on Pinot Meunier emblematic of the region complemented by Chardonnay and Pinot Noir for balance and depth. Sustainable viticulture guides every decision, from minimal inputs to the preservation of biodiversity. Harvesting is done exclusively by hand, with careful grape selection ensuring wines of expressive character. In the cellar, vinification is precise and respectful of the fruit's purity. Stainless steel tanks and extended lees aging preserve freshness and contribute to a fine, elegant mousse. The champagnes display fresh fruit aromas and delicate brioche notes, offering a tasting experience that is both refined and harmonious true to the estate's artisanal roots.

## VARIETAL

Pinot Noir 100%

## LOCATION

Secrets Rosé by Elemart Robion is an elegant and expressive Champagne Rosé Extra Brut, capturing both the refined fruit character and the precise structure of Champagne's finest terroirs. Sourced from vineyards located between the Vallée de la Marne and the Côte des Blancs, this cuvée reflects the complexity of traditional Champagne blending and the authenticity of independent grower craftsmanship. This is a rosé d'assemblage, created by adding a portion of red wine from Pinot Noir grapes vinified separately, selected from the estate's best parcels.

Age of vines: 35 years old

## TERROIR

The Rosé Extra Brut Champagne from Elemart Robion is sourced from vineyards in Lhéry and Courtagnon, located in the Vallée de l'Ardre on the western edge of the Montagne de Reims. This discreet and protected area is known for its unspoiled environment and diverse patchwork of expressive soils. The vines are planted on clay-limestone slopes, composed of marls, sands, and gravels, with occasional flint veins. This geological complexity contributes to wines that are fine, tense, and aromatically nuanced. Pinot Meunier plays a leading role here, offering optimal ripeness, while Pinot Noir develops the fruit and structure essential for crafting the rosé blend. The terroir provides natural freshness, mineral backbone, and great depth of flavor—enhanced by the wine's low dosage (Extra Brut).

## IN THE VINEYARD

The estate follows sustainable viticultural practices with a strong commitment to biodiversity, soil health, and respecting natural cycles. No herbicides are used; instead, the soil is worked manually or mechanically to encourage deep root systems and full expression of the terroir.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## HARVEST

The grapes selected for the Rosé Extra Brut are harvested entirely by hand, with close attention to berry integrity and precise ripeness. Each plot is picked separately, at the exact moment when sugar, acidity, and aromatic concentration are in perfect balance. For this cuvée, a portion of the Pinot Noir is vinified as red wine using traditional methods, bringing color, structure, and red fruit character to the final blend. The remaining grapes are gently pressed parcel by parcel. Careful sorting and harvesting in small crates preserve the purity of the fruit. This precise, artisanal approach from vineyard to winery is essential to producing a rosé that is vibrant, refined, and full of expression.

## WINEMAKING

Traditional Champagne methods are used throughout. The first fermentation takes place in temperature-controlled stainless steel tanks to maintain the purity of the varietals. Pinot Noir is vinified separately as red wine and later blended in, adding structure, color, and red fruit aromas. Malolactic fermentation is generally completed to soften acidity. After bottling, the wine undergoes secondary fermentation and a long aging period on lees.

## AGEING

The wine is aged on fine lees in bottle for a minimum of 30 to 36 months. This extended maturation develops aromatic complexity, elegant mousse, and a silky texture. Disgorgement is carried out with little to no dosage (Extra Brut), preserving the wine's purity, freshness, and precision.

## SERVING

Ideal temperature: 8°C to 10°C

Use tulip-shaped white wine glasses to allow optimal aromatic expression.

This Champagne Rosé is perfect both as an aperitif and at the table.

## AGEING POTENTIAL

3 to 5 years

## TASTING

Appearance: Delicate, bright pink hue with salmon reflections and a fine, persistent mousse.

Nose: Expressive and refined, with aromas of fresh raspberry, morello cherry, wild strawberry, and subtle notes of rose, sweet spices, and toasted almonds.

Palate: Lively and precise attack. The balance between mineral tension and juicy red fruit is remarkable. Structured and linear, driven by Pinot Noir, with a long, saline finish and a touch of spice.

## FOOD PAIRINGS

This Extra Brut Rosé Champagne is a perfect match for refined appetizers, fine charcuterie, tuna or salmon tartare, sushi, or delicately spiced Asian cuisine. It also pairs beautifully with roasted poultry, lightly sweetened red fruit desserts (like strawberry shortcake or raspberry tart), and aged cheeses with a bloomy rind, such as Brie or matured goat cheese.

## PRODUCTION VOLUME

2 000

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