



Authentique Rosé - Grand Cru Bouzy - Brut

AOC Champagne Grand Cru Bouzy, Champagne, France

Authentic" because it is made using the ancestral method of maceration, or by bleeding the Bouzy Rouge during fermentation. 10 to 15% of very lively Chardonnay help balance this Pinot Noir rosé, bringing finesse and longevity.

THE VINTAGE

- Non-vintage
- Blend of years, perpetual cuvée since 1986
- Reserve 50% (reserve + base = double bottling volume)

LOCATION

- Bouzy (Grand Cru, Montagne de Reims)

TERROIR

- Bouzy: full chalk basement and clay-limestone soil, regularly exposed to the south
- Climate of the Paris Basin, with mild winters, uncertain springs, hot summers, and cool but usually quite nice autumns

IN THE VINEYARD

- Sustainable viticulture: High Environmental Value and Sustainable Viticulture certifications in Champagne (organic fertilizers, cover crops, and other agroecological techniques)
- Old vines are no longer uprooted but interplanted to preserve genetic potential

HARVEST

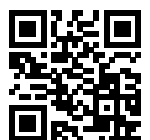
- Manual harvesting
- Sorting on foot and table if necessary
- White crates to lower the temperature of the grapes

WINEMAKING

- Complete destemming
- Cold maceration of 100% Pinot Noir for 1 to 3 days
- Traditional pressing
- Settling by flotation for 4 hours (to limit the infusion of impurities)
- Fermentation thermoregulation at 18°C

AGEING

- Conservation on fine lees after fermentation
- Stainless steel tanks to avoid the addition of exogenous aromas
- Malolactic fermentation for the development of wines
- Addition of very lively Chardonnay for 5 to 10% to compensate for the acidity lost during maceration
- Bottling in July when the wines are mature
- Stock rotation of tanks and bottles of around 5 years



VARIETALS

Pinot Noir 85%, Chardonnay 15%

12.5% % VOL.

Contains sulphites.

TECHNICAL DATA

Age of vines: Over 35 years old years old

Dosage: 6 g/l

SERVING

Serving temperature: 12°C

Aging potential: 2/4 years

TASTING

This Rosé Champagne has extracted from maceration an intense color and a pronounced fruitiness. It will accompany a meal throughout its duration. It can even venture onto a platter of cheese with bold flavors.

VISUAL APPEARANCE

Deep ruby, sustained, with a very present foam coming from its richness in extracted materials from maceration.

AT NOSE

Very fruity, fresh and candied red fruits, redcurrant and raspberry, blood orange, grapefruit

ON THE PALATE

Well balanced, round, smooth, long, and powerful.

FOOD PAIRINGS

- Smoked fish
- Pâtés, meat terrines
- Poultry in sauce
- Raw and smoked meats
- Pressed or soft paste cheeses, bloomy rind, fresh goat cheese
- Lightly sweet desserts made with red fruits

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, Game, French cuisine, White meat, Red meat, Poultry

	Type of bottle				Volume (ml)	item code	Bottle barcode	Case barcode			
	Champenoise verte allégée				75 cl	EBBRS	3523700000189	3523700000226			
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	480	8	10	1.60 kg	10.23 kg	833 kg	32.5 cm.	8.5 cm	33 x 26.5 x 19.5 cm	120 X 80 X 170 cm

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