



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

CHAMPAGNE FRANÇOIS SECONDE

AOP Champagne
Sparkling Brut Rosé



PRESENTATION

Based in Sillery one of the few Grand Cru villages in Champagne Champagne François Secondé is a family-run estate that continues a longstanding tradition of excellence. Specializing in Pinot Noir, the emblematic grape of the Montagne de Reims, the domaine crafts elegant and powerful cuvées that showcase this prestigious terroir. The vineyards are cultivated with a sustainable philosophy, emphasizing soil care and optimal grape maturity. Manual harvesting ensures that only the finest clusters are selected, preserving the purity of the fruit. In the cellar, vinification is carried out in stainless steel to retain freshness and vibrancy, while extended lees aging brings aromatic complexity and refined texture. The resulting wines exhibit ripe red fruit aromas, delicate spice, and a long, mineral-driven finish a true expression of Sillery's noble character.

VARIETAL

Pinot Noir 100%

LOCATION

François Secondé's Brut Rosé Champagne is made from parcels located across the Grand Cru terroir of Sillery and the Premier Cru villages of Mailly-Champagne and Verzenay, in the heart of the Montagne de Reims. The vineyards are planted mid-slope, with varying exposures that allow full ripeness while preserving freshness. This geographic diversity provides ideal raw material for a structured, elegant, and gourmet rosé blend. Pinot Noir dominates the cuvée and finds full expression in these prestigious terroirs known for their aromatic finesse and complexity.

Age of vines: 38 years old

TERROIR

The soils are mainly composed of Campanian chalk, with marl and silt in the upper layers—typical of the Montagne de Reims. This terroir offers excellent drainage, deep root penetration, and imparts precise aromatics to the grapes. Pinot Noir gains structure and bright red fruit character, while the smaller proportion of Chardonnay contributes freshness and refinement. The chalky terroir adds tension, minerality, and depth, balancing the natural roundness of the rosé and reinforcing its elegance and freshness.

IN THE VINEYARD

The vineyard is managed with sustainable, reasoned viticulture, respecting nature and ecosystem balance. Soils are mechanically worked without herbicides, and controlled grass cover promotes biodiversity. Treatments are limited and adapted to vintage conditions. Yields are kept in check to ensure aromatic concentration. Each parcel is closely monitored, and this attention to detail allows for the harvest of healthy, ripe grapes that give rise to a fine, expressive, and terroir-driven Brut Rosé.

HARVEST

Harvesting is done by hand, with strict sorting in the vineyard. Pinot Noir is picked at full ripeness for maximum red fruit expression, while Chardonnay is harvested slightly earlier to preserve acidity. A small portion of Pinot Noir is vinified as red wine, then blended into the final cuvée following the Champagne tradition of rosé blending. This method demands precision to achieve the perfect color, aromatic balance, and mouthfeel typical of a Brut Rosé with finesse.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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WINEMAKING

Vinification is carried out in temperature-controlled stainless steel tanks, with separate fermentation by grape variety. The red Pinot Noir wine is blended in carefully to achieve a natural, elegant pink hue. No fining is applied, and the base wine is aged on fine lees for several months.

AGEING

After bottling, the wine undergoes secondary fermentation and is aged on lees for 24 to 30 months, allowing the bubbles to refine and aromas to develop. The Brut dosage (around 6 g/L) maintains the wine's natural balance and freshness.

SERVING

Serve at 10–12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

François Secondé's Brut Rosé reveals a bright pale pink color with salmon hues. The nose is expressive, with notes of wild strawberries, raspberries, redcurrant, and peony. With aeration, hints of candied citrus, biscuit, and dried fruit emerge. The palate is fresh, ample, and delicate, driven by fine bubbles and a mineral backbone. The finish is harmonious, both fruity and slightly saline, with a subtle spicy touch. This is a well-balanced rosé Champagne—charming, structured, and perfect for both aperitif and food pairing.

VISUAL APPEARANCE

Clear pink hue with delicate, persistent bubbles.

AT NOSE

Fresh strawberry and raspberry with floral undertones.

ON THE PALATE

Lively and smooth, with red fruit flavors and a creamy finish.

FOOD PAIRINGS

This Brut Rosé pairs beautifully with both savory dishes and fruit-based desserts. It shines alongside sesame-crusted tuna tataki with soy-ginger sauce, where its freshness balances the dish's richness. It also works wonderfully with roasted duck breast and black cherry chutney, echoing the Pinot Noir's red fruit notes. For dessert, it's a delight with strawberry and rhubarb mousse cake—light, tangy, and refreshing. A versatile rosé Champagne that elevates food while preserving its crisp, elegant character.

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