





# Champagne, Louis Massing, Ornescence, AOP Champagne, Effervescent Brut Rosé

AOP Champagne, Champagne, France

Gourmands, lovers of their terroir, both technical and creative, Estelle, Jean-Bernard and their son Julien, present a range of Champagnes in the style of a gourmet House. If Estelle wears an apron in the kitchen, Jean-Bernard and Julien also wear it in the "lab": a place where rigor and precision are required alongside pleasure and gourmandise.

Their champagnes are conceived in the manner of chefs: "Façon Brut", "Façon Soléra"... precious indications for understanding each of their cuvées.

#### LOCATION

The plots located in the hill benefit from an advantageous sun exposure and from a highly rich terroir. The harvest is made even later in this are

#### **TERROIR**

The plots are located between the railway line and the road between Oger and Cramant, in the east of Avize. These plots are harvested first and give birth to the House's great cuve?es.

## WINEMAKING

Traditional Champagne press

Cold settling down, alcoholic fermentation, malolactic fermentation done. Aged on lees in temperature-controlled stainless steel tanks for 6 months. 10% red wine in oak casks.

## AGEING

Ageing "sur lattes", in bottles, for a 18 months minimum.

Dosage : 9/gL

## **VARIETALS**

Pinot Noir 70%, Chardonnay 30%

#### GM: NC

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

# **SERVING**

8°C/46°F

### **TASTING**

Pale pink color with hints of salmon, beautiful effervescence with abundant foam. The nose is discreet, opening up quickly to aromas of strawberries and plums.

Expressive palate, fresh and full-bodied, with lots of fruits and some floral notes.

Notes of prunes and strawberry confiture in the finish.

## **FOOD PAIRINGS**

Aperitive or desserts with fruits (yellow fruit tarts, pineapple sabayons, crumbles).

