



ROSÉ ENTRE-PARENTÈSES

PREMIER CRU

THE TERROIR

From Dizy and Hautvillers, Premier Cru (la Grande Vallée de la Marne).
The soil is chalky and the vines are 25 years old.

ELABORATION

It is a blend of “Rosé de Saignée” and reserve wine kept in oak barrels.
It contains 80% of Pinot Noir and 20% Chardonnay. Its dosage is 4gr /L.

TASTING

To the eyes: a deep pink, slightly orange. Its foam is creamy, very clear and persistent.

To the nose: aromatic, on ripe red fruit aromas and fresh grape.

On the palate: a frank, creamy and ample attack with a pleasant sensation of freshly crushed grape. It ends on red fruit aromas and on a flavor of praline.
Very long - lasting in mouth with a fresh finish.

FOOD PAIRING

It will be perfect with a duck fillet with red fruits, a just roasted steak and a red fruits soup.

Marvelous with the macaroons.

Temperature: 9°C/10°C.

To drink now and to keep 2 years