SPÉCIAL CLUB 2018 ROSE

Terroir
Only grapes grown exclusively on our estate are used in our wine. Our vineyard is cultivated according to the regulations drawn out by viticulture raisonnée practices. This refers to sustainable and reasonable agriculture practices which avoid chemical use in the vineyard. The house has been given the certification of Haute Valeur Environnementale (HVE) or High Environmental Value. The cuvée Special Club is from the 2018 vintage and it is composed of 88% of pressed white wine : 33% Pinot Meunier from Taissy, 33% Chardonnay from Ludes and 33% Pinot Noir from Mailly Champagne and 12% Red wine : Pinot noir of Mailly-Champagne The place called "Haut Chalois"

Elaboration
- Manual Harvest
- Quality certified pressing (4,000 kg pneumatic press)
- Alcoholic fermentation takes place in temperaturecontrolled stainless steel vat, which helps preserve the individual character of each terroir
- 1448 Elaborate bottles

Dosage
8 grams/liter of sugar MCR (moût concentré rectifié or concentrated grape must)

Tasting Notes
The petal-pink robe, tinged with orange reflections, dances with delicate effervescence and a persistent white elegant stream. The initial nose is intense and fruity, featuring notes of strawberry, fresh cream, and juicy cherry. Floral and spicy nuances bring a refreshing touch. On the palate, it offers a broad and tender approach. A solid structure supports the wine, while the effervescence and acidity harmoniously combine. The texture is velvety, with more mature flavors, notably candied cherry. The long finish reveals a delightful salty-sweet savoriness and a hint of pink grapefruit. This 2018 vintage Rosé is a charming, fruity, and well-balanced wine. It pairs excellently with meat dishes such as roasted veal or beef fillet accompanied by a red fruit sauce, as well as carpaccios, meat tartares, and tender cured hams.

Bottlings Available
Standard Bottle: 750ml, Packagings Available Either a case of 6 Standard-sized bottles; or individual bottles of either size