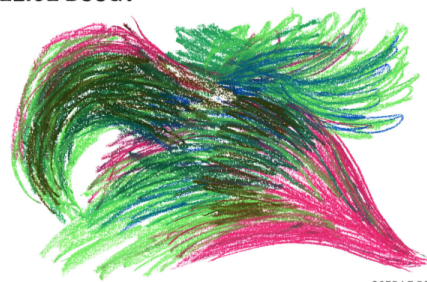


Coteaux Champenois, Oser le Rose

ÉLISE BOUGY

COTEAUX CHAMPENOIS
ÉLISE BOUGY



OSER LE ROSÉ

LOCALITY: Champagne - Les Mesneux, Montagne de Reims

APPELLATION: Coteaux Champenois (still rose)

GRAPE VARIETY: Pinot Noir

WINEMAKER: Élise Bougy

VINEYARD: Le Mont Chainqueux, Les Mesneux. Upper portion of the vineyard, sandy-clay over limestone. Southeast-facing.

VITICULTURE: Certified organic (Ecocert, 2022). Biodynamic methods since 2021.

WINEMAKING: Brief maceration of a few hours, then slowly pressed. Ambient yeast primary fermentation and malolactic conversion. Aged in used barrel. **AGING:** Still wine; no secondary fermentation.

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BOTTLING: No fining, no filtration. Little to no SO₂.

