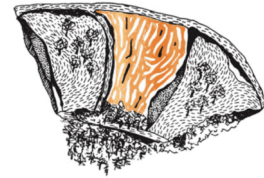


# Champagne, Beauregard

## Pierre Gerbaïs

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CHAMPAGNE  
Pierre Gerbaïs  
CELLES-SUR-OURCE



*Maceration pelliculaire  
de Pinot Noir au service d'un  
Rosé de Saignée gastronomique*  
BEAUREGARD

**LOCALITY:** FRANCE – Aube – Côte des Bar – Celles-sur-Ource

**APELLATION:** Champagne

**GRAPE VARIETY:** Pinot Noir

**WINEMAKER:** Aurélien Gerbaïs

**VINEYARD:** Isolated parcel at the top of a windy slope. Northern exposure.

**VITICULTURE:** Certified sustainable (Ampelos).

**WINEMAKING:** Rosé de Saignée. Pressed in a traditional Coquard press. A part is macerated for 24-48 hours in tank. The other part is directly pressed. Complete malolactic conversion. Second fermentation in bottle over cultured organic yeasts strains. 50% base and 50% reserve. *Vin de réserve* comes from Solera method.

**AGING:** Aged for 36 months on lattes. Disgorged 6 months before commercialization.

**BOTTLING:** Dosage: Extra Brut; 3 g/L. Use of MCR.

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