

Cuvée Rosé

Camille SAVÈS



LOCALITY: FRANCE – Champagne – Montagne de Reims – Bouzy

APELLATION: Champagne Grand Cru

GRAPE VARIETY: 60% Chardonnay and 40% Pinot Noir

WINEMAKER: Hervé Savès

VINEYARD: Planted over chalk soil cover with a rich seam of alluvial. From the hearth of Bouzy terroir.

VITICULTURE: HVE certified.

WINEMAKING: For the base white wine: the grapes are gently pressed. The must is then cold clarified before undergoing the first thermoregulated fermentation at 18°C. No malolactic conversion. Vinified on lees for 7 months in bright annealed stainless-steel vats. Blend with red wine before bottling.

AGING: Bottle-aged on lees for minimum 3-4 years before disgorging.

BOTTLING: Dosage: 8 g/L. Disgorgement every quarter.

