

CHAMPAGNE



POL GARDERE

ROSÉ

Origin

This cuvee is composed of wines coming from 30 crus across the OAC Champagne area.

The 3 grape varieties authorized in Champagne are blended and we add AOC Champagne red wine as follow :

- ▶ 40% Pinot Noir
- ▶ 40% Meunier
- ▶ 10% Chardonnay
- ▶ 10% red wine from the AOC Champagne

Winemaking

The grapes are picked manually during the harvest.

Alcoholic fermentation turns the sugar from the grapes into alcohol. Right after, malolactic fermentation gives body to the wine.

In February, wines from the latest harvest are blended. To this, we add about 20% of reserve wines from the previous years and 10% red wine coming from the AOC Champagne area.

Filtration is the slightest possible to respect all the qualities of the wine.

The “Prise de mousse” is induced in the cellar with a permanent temperature control.

The champagne is then aged for 2 to 3 years in the cellar until disgorgement.

Disgorgement (removing of the lees) is done a few months prior to the shipment of the bottles.

Characteristics

- ▶ Color : Light yet intense shades of pink
- ▶ Aroma : Fresh on the nose, with strong red berries and spicy notes.
- ▶ Taste : The palate is fresh and lively, surprisingly strong and soft at the same time.

The dosage in sugar is approximately 10 g/l.

Tasting recommendation

This rich and fruity champagne will be best enjoyed at the aperitif or with a dessert, at a temperature between 7 and 9°C.

Ready to drink now, it can be kept 1 to 2 years, lying in a cool atmosphere, away from light (between 12 and 16°C).

