

R

ROSÉ

Blend

100% Pinot Noir, with
12% in oak barrel (red wine).
Harvest 2015,
22% reserve wines 2014.

Vineyard

Cru : Ecueil
25 years average age,
ploughing under the vines,
and grass between the rows.

Vinification

88% in thermo-regulated stainless
steel tanks, 12% in oak barrels (228l).



Ageing

Minimum of 4 years on lees
and 6 months after disgorgement.

Analysis

Alcohol (% vol): 12.45
Total acidity ($g/l H_2SO_4$): 6.1
Total SO_2 (mg/l): 54
pH: 3.07
Dosage (g/l): 5

Packaging

Case of 6 bottles (75 cl).

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