

# R

# ROSÉ

## Blend

100% Pinot Noir, with  
6% in oak barrel (red wine).  
Harvest 2021 (organic),  
45% reserve wines 2020  
(organic) and 2019 (organic  
conversion).

## Vineyard

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

## Vinification

60% in thermo-regulated stainless  
steel tanks, 40% in oak barrels (228l).



## Ageing

Minimum of 2 years on lees  
and 6 months after disgorgement.

## Analysis

Alcohol (% vol): 12.30  
Total acidity ( $g/l H_2SO_4$ ): 4.7  
Total  $SO_2$  ( $mg/l$ ): 30  
pH: 3.16  
Dosage ( $g/l$ ): 3

## Packaging

Case of 6 bottles (75 cl)  
3 magnums (150cl)

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