



CHAMPAGNE PAUL LEREDDE

CUVÉE ROSÉ

AOP CHAMPAGNE VINEYARD

Located in Crouettes-sur-Marne, in the Vallée de la Marne, the vineyard has been HVE certified since 2013. The vines benefit from a rich, diversified terroir shaped by the Marne and its clay-limestone soils.

WINEMAKING

Hand-picked grapes. Traditional and pneumatic pressing. Maceration followed by alcoholic and malolactic fermentation in temperature controlled vats.

AGEING

Minimum 3 years.

TASTING NOTES

Lovely lychee colour. The subtle, elegant aroma opens with notes of grapefruit, wild strawberry and jasmine. The light, elegant palate has a citrus character, with a long, fresh finish of redcurrant and raspberry.



GRAPES VARIETIES

60% Pinot Meunier, 30% Chardonnay, 10% Pinot Noir



FOOD PAIRING

Buffet of dessert



SUGAR

9 g/L



TEMP

8 - 10°C



AGEING POTENTIAL

2 to 3 years

