

Marc HENNEQUIÈRE CHAMPAGNE



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CUVÉE ROSÉ

BRUT (AVAILABLE IN demi-sec)

80% pinot noir 20% chardonnay

Geographic location : Côte des Bar – Sarce Valley - Avirey-Lingey

Soil type : clay-limestone, kimmeridgian

Culture mode : HEV, organic fertilization

Size in single guyot - cordon of Royat and Chablis

Manual harvesting and sorting

Exposure : South-facing slopes for Pinot noir

Plateaus for Chardonnay and Pinot noir

Age of vines : 25 years

Winemaking : Maceration and blending, "Rosé d'assemblage"

Malolactic fermentation

Ageing in stainless-steel tanks

Bottled on the estate

24 months ageing in the cellar

Dosage : Brut - 10 g/L

Demi-sec - 32 g/L

Packaging : White bottle « champenoise » 75 cl (or 37,5 cl / 1 L / 3 L)

Kraft box of 6 bottles

Serving tips : to be tasted cold but not from the freezer, between 8° and 10° C

This Champagne, as well as an aperitif, can be served with grilled or casserole red meat or with a dessert of red fruits.

The robe is light coral with hints of lychees. The nose is expressive on notes of red fruits, cherries, strawberries and morello cherries. The attack on the palate is frank and full of a resumption of the notes of red fruit. The finish is silky with touches of morello cherries and Kirsch.

ALCOHOL ABUSE IS BAD FOR YOUR HEALTH, PLEASE CONSUME IN MODERATION



LE GUIDE
HACHETTE
DES VINS
2019