

**D ROSÉ** 'AGED 5 YEARS' - 75 cl  
 'AGED 7 YEARS' - 150 cl

Finesse



**Blend**

Grape varieties: Pinot Noir 55 % (with 10 % vinified in red) and Chardonnay 45 % \*  
*First pressing juices only from selected vineyards including a majority of « cœur de cuvée » pressing juices.*

Origin: Pinot Noir from the Côte des Bar and Chardonnay from the Côte des Blancs.

**Vinification and Maturation**

Vinification: alcoholic fermentation in stainless-steel vats followed by partial malolactic fermentation.

Bottling and « prise de mousse »: 6 to 8 weeks

Ageing in the cellar: 5 years minimum for bottles and 7 years for magnums

Ageing after disgorging: from 6 months to 1 year

Dosage: 6 g/l - **BRUT**

Liquor made of reserve Devaux assembly aged in large oak casks.

**Character**

A beautiful apricot salmon pink colour with an elegant mousse and shiny glints. Fresh aromas of small red fruits on the nose, evolving towards floral flavours. Finesse of the intensely fruity palate with delicate notes of redcurrant, raspberry and apricot. The finale is long with beautiful tonicity. Key aromas: redcurrant, raspberry, white fruits.

**Symbols**

Service temperature: 6 to 8 °C.

Champagne & Sensations: Fresh - Delicate - Fine.

Champagne & Circumstances: One-to-one - Delicacy - Literary meal.

Champagne & Food: Red fruits with bread from Gènes with strawberries on a crispy Florentin and raspberry sorbet  
 Alternatively Cèpe fricassée - Spicy lobster.

Champagne & Music: Water games of Maurice Ravel - Francis Poulenc's Piano three perpetual movements.

**Awards**

- Gold Medal** Mundis Vini - DE (2018)
- Gold Medal** Champagne Sparkling Wine World Championships - UK (2018)
- Gold Medal** Sélection mondiale des Vins - CA (2018)
- Gold Medal** Sommelier Wine Awards - GB (2017)
- 92 / 100** Guide Gilbert & Gaillard - FR (2017)
- 90 / 100** Wine Enthusiast - US (2018)

\* The % can vary depending on the harvest year.