



# CHAMPAGNE LOUIS BROCHET BRUT ROSÉ HÉRITAGE

## PRODUCTION AREA

In the heart of the Ecueil Premier Cru, a few kilometres from Reims, the vineyards gather around the winery. The entire production process is followed directly by the owners who vinify exclusively grapes harvested in their beautiful vineyards.

## THE GRAPES

**Grapes:** 60% Pinot Noir, 20% Chardonnay, 20% Pinot Meunier

**Bottles production:** 10.000 bottles

**Bottling:** april 2023

## IN THE VINEYARD

This red wine (5% Pinot Noir from the Le Mont-Benoit plot in Villers aux Noeuds) from our production is the result of a careful selection of grapes with optimal phenolic maturity. The three grape varieties used in the composition of our Rosé Héritage reflect the overall grape variety of our vineyard, on the terroirs of the Montagne de Reims and the Vallée de l'Ardre.

## IN THE CELLAR

**Vinification:** the final blend reveals a strong Pinot Noir dominance and is made up, for this bottling, of 80% wine from 2022, completed by 20% reserve wines (Soléra since 2010), stored in temperature-controlled vats or in 300-liter oak barrels.





**Aging:** unlike our white champagnes, aging in the bottle is shorter in order to preserve the freshness of the fruity aromas characteristic of this cuvée.

### THE WINE

**Colour:** colour on the rose petal with raspberry nuances, the bubbles are fine and lively and quickly rise to form a fine and persistent bead..

**Nose:** the nose is pleasant, fresh and dapper with aromas of red fruits: strawberries and raspberries, hints of cherries and finally subtle touches of citrus fruits close to blood orange which brings freshness.

**Mouthfeel:** On the palate, a pleasant, fine rosé with a fleshy attack showing its crunchy aromas of red fruits, the whole being tinged with freshness with tangy touches.

### FOOD PAIRING

**Food and wine pairing:** strawberries with basil or Rossini salmon with cranberry sauce

**On the go:** truffle Gouda

