

THE
UNIQUES

ROSÉ VRAI

POWERFUL, GENEROUS, FRUITY

*Rosé vrai meaning True Rosé :
Registered trademark for this « Rosé de
saignée » (maceration rosé), evokes not
just the authenticity of its method of
elaboration but its low « dosage »
(Extra Brut) allowing for the true
expression of its fruit.*

BLENDING

100% pinot noir

TASTING NOTES

TO OBSERVE

Stunning rosé color, full of sun,
gleaming, luminous and limpid.
Fine foam and bubbles, well
colored and exuberant.

TO BREATHE

The bouquet is a symphony of
fresh red berries that awaken the
senses. In true bliss it opens the
door to the garden of Hesperides.

TO APPRECIATE

A fruity gourmandise, each
bubble is a different berry that
bursts on the palate like a subtle
musical note, here a cherry, there
a strawberry, further a red
currant, then a raspberry, a
blackberry, a gooseberry, a
blueberry and so on...The
pleasure just goes on and on, this
Champagne is like a perfumed
kiss that makes you want to toast
happiness, life and love.

PAIRING FOOD & CHAMPAGNE

I would serve this Champagne
on its own as an aperitif,
decorating the glass like for a
fruit cocktail, but it will suit any
kind of fantasy.

WINE MAKING PROCESS

A rosé obtained by grape
maceration where depth of color
is matched by that of its aromas.
Only the cuvée (first press)
enters into the composition of
this Champagne.

Alcoholic fermentation at 16°C
and malolactic fermentation at
18°C in stainless steel
temperature controlled vats.
Ageing of 30 months minimum.
EXTRA BRUT DOSAGE at 5 gr/l
with a «liqueur d'expédition»
coming from finished bottles of
Champagne.

AWARDS

IWSC : Silver medal 2016
IWC : Silver medal 2016
Global PN masters: Silver 2016
Gilbert et Gaillard : gold 2016



*« Like a vintaged Champagne,
this Rosé is subject to the most
rigorous selection of our grapes »*

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER


CHAMPAGNE
GREMILLET