



CHAMPAGNE
PIOT-SÉVILLANO
à Vincelles

« *Explosion of fruits* »

Brut Rosé « Âme de la Rive Droite »

A gentle expression of red berries with a pretty intense pale pink colour, this champagne will brighten up any table and even surprise the uninitiated.

Details

60% Meunier (15% de Coteaux
 Champenois Rouge en Meunier)
 25% Pinot Noir
 15% Chardonnay

Dosage : 7 g/l

Harvest : 2018

Bottling : March 2021

Ageing on lies : 36 months

Half bottles available with harvest
 2019 and bottling 2020.

Vineyard Work

HVE certification and conversion to organic with use of plants and natural products. Zero insecticides policy for 20 years and zero weedkillers policy for 10 years with careful respect of the cycle of the vine.

Our winery is composed of 8 hectares divided into 40 different plots on the unique clay and limestone terroir of Vincelles in the Marne Valley.

Vinification

Harvest at the best maturity to avoid chaptalization. Pressing made at the property. Vinification in sandstone jars, concrete eggs, oaky casks and temperature-controlled enameled vats. Cooling period and alcoholic and malolactic fermentation carried out. Sulfits level minimized.

Note from the sommelier

« A delicious, subtle wine offering a fullness of taste; an explosion on the palate of acidulous, slightly spicy red berries. The rich finish and perfect balance suggest that this champagne may be served with the most complex dishes. »

Frédéric Pagneux, Sommelier Conseil

Pairings

*Clafoutis malinas with Menton citrus.
 Cascade of red currants and rosé Champagne granita.
 Marbled foie gras with Burlat cherries.*



Growers for 10 generations
 (1700) and Independent
 Winegrowers and
 « Récoltants-Manipulants »
 since 1954.



Certified High Environmental
 Value (HVE) since 2015.



Winery of 8 hectares certified
 organic since 2023.