



LE ROSÉ

A Romantic Champagne

With its subtle and gourmand aromas, this cuvée provides a reference point amongst rosé champagnes. It will bring real pleasure to your happiest moments with its sparkling colour, amazing finesse and great intensity.



Formulation

Pourcentages are based on the 2020 vintage – learn more at: myorigin.billecart.fr

Le Rosé is a blend of Chardonnay, Meunier and Pinot Noir vinified as red wine.
45% Chardonnay sourced from the best Crus in the Champagne region
35 % Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne
20% Meunier from the Vallée de la Marne and the southern slopes of Epernay
Low-temperature vinification in stainless steel tanks
Ageing on lees: 36 months
Extra Brut dosage



Formats on offer and ageing potential

Half-bottle: 1 to 2 years
Bottle: 2 to 4 years
Magnum and jeroboam: 4 to 8 years



Appearance

A radiant colour with a sparkling intensity, entwined with a beautiful pale pink hue. An elegant visual ensemble bestowed with a graceful effervescence.



Palate

An outstanding tactile sensation with a creamy smoothness, which evolves into a very noble notion with a character of wild strawberries and a slightly raspberry finish. A harmonious and delicious equilibrium with a remarkable precision.



Aroma

Subtle and fine aromas, leading to a gourmand seduction of red berry flavours and citrus zest with an aromatic burst of great finesse which is both floral and refreshing.



Tasting

It is the best accompaniment to any happy occasion, but also with a fillet of wild salmon or a carpaccio of langoustines. In terms of desserts, it will enhance the flavours of red fruits with an acidic crunch and only lightly sweetened...
Service temperature: 8 / 9°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker.
champagne-billecart.com

MY @RIGIN : The secrets of your cuvée on myorigin.billecart.fr