



# ROSÉ

PREMIER CRU, BRUT

## FROM US...

"This is our rebel-wine as I'm strongly opposed to blending colors to obtain a different hue! As a result, I've created a rosé from a specific location, soaked for a short period of time, to achieve an approachable, refined and tasty offering."

## ... TO YOU

"This is a highly intense macerated rosé, with unabashed color, juiciness and generous flavor. For me, it's a strong commitment and a genuine distinctive symbol. Emotion grows from one sip to the next!"

*Marie-Dominique Bradford MW, Trois Fois Vin in Paris.*

### LOCATIONS & TERROIRS

Classified First Growth Mareuil.  
Chalk-laden soil and deep clay subsoil.

### GRAPE VARIETY

100% pinot noir.

### THE BLEND

A limited amount of the macerated wine is stored in casks in view of blending it with the wine from the following year.

### DOSING

Brut.  
3 to 6 months before marketing.

### WINEMAKING

A 12-hour maceration of well ripened grapes is carried out in vats and French oak casks/the harvest is soaked to highlight the fruity aromas and the finesse offered by this terroir.

### MATURING OF THE RESERVE WINES

In oak casks.

### BOTTLING

6 to 9 months after the harvest.

### PERIOD ON LATHS

18 to 24 months.

### AVAILABLE

4,000 to 8,000 bottles according to the harvest.