

CHAMPAGNE TRIBAUT

Schloesser
ROMERY-FRANCE

L'Authentique Rosé 2014

EXTRA - BRUT

80% Pinot Noir & Meunier - 20% Chardonnay

Produced in 3 terroirs:

Georgette (Romery), Pitances & Mères vignes (Fleury-la-rivière)
Numbered limited edition

Made from a unique and creative blend, this vintage rosé Champagne exudes generous notes of red berries and strawberry. This well-balanced rosé Champagne is produced using the skin contact *'saignée'* method. Its exceptional finesse and hemp twine *musélet* further enhance its unique personality.

Just 1,409 bottles of this champagne are produced each year. They are aged *"sur lattes"* (stacked horizontally) for 3 years before disgorgement.
Dosage of 4 grams of sugar per litre.

Tasting notes:

Appearance: Ruby red hue with fine, delicate bubbles.

Nose: This wine offers exceptional complexity combining aromas of red berries and strawberry delicately intertwined with notes of brioche and toast.

Palate: This rich, powerful and complex cuvée reveals an exceptionally delicate mousse and discloses luscious notes of red fruit.

Storage: Can be conserved for a further 1 to 5 years. Enjoy served between 8 and 10°C

Analytical profile: Alcohol: 12.4% Alc/Vol | Acidity: 4.25 g/L | Dosage: 4 g/L

