

CHAMPAGNE
Michel Littièrre
A OEUILLY

Rosé Brut

65 % Pinot Noir - 20 % Meunier - 15% Chardonnay

TERROIR :

100% village of Oeuilly, left bank of the Vallée de la Marne.

Vineyard is certified High Environmental Value.

VINIFICATION :

Harvest 09 September 2022

Vinification in thermoregulated tanks, in order to protect the identity of the

terroir

100% of wine obtained from first press : "la cuvée"

Assemblage with 12 % still wine made of Pinot noir from Oeuilly

Bottling april 2023

Ageing 30 months minimum on lees

Dégorgement December 2025

Dosage 9 g/l

TASTING :

Our Champagne Rosé embodies the alliance of black fruits and the freshness of our terroir

Food pairing : grilled fish, filet mignon, raspberry dessert.

Service 9 to 11 ° C



RECOMMANDÉ PAR
Gault & Millau

-----champagne-michel-littiere.fr-----

