



# ROSÉ

BY CHAMPAGNE PHILBERT

## CHAMPAGNE ROSÉ

Our vineyard comes from a historic Pinot Meunier terroir.  
The old plots of this grape variety are used to produce the coteau champenois used exclusively for our champagne rosé.



### Vinification

Rosé blend: 80% chardonnay  
10% pinot meunier  
10% coteau champenois

From our HVE vineyards on the Rilly-la-Montagne terroir.  
Clay-limestone soil over deep chalk.

Vinification in stainless steel vats.

Maturation on lees / in cellar: 36 months.

Dosage Brut : 7 g/ L.

### Available formats

Bottle 75 cl

### Recommended storage time

3 years

#### A word from the winemaker:

In creating this cuvée, we seek out the freshness and intensity of chardonnay, and add pinot meunier to our blend for red fruit aromas.

In making our Rosé Champagne, we refine our Coteau Champenois with greedy, fruity aromas.

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#### tasting notes



Deep, lively rosé



Well-balanced and aromatic, dominated by red fruits



Frank and greedy, good length, red fruits



By Dubois Yannick, director and winemaker of Maison Philbert