

THE
UNIQUES

ROSÉ VRAI

POWERFUL, GENEROUS, FRUITY

*Rosé vrai meaning True Rosé :
Registered trademark for this « Rosé de
saignée » (maceration rosé), evokes not
just the authenticity of its method of
elaboration but its low « dosage »
(Extra Brut) allowing for the true
expression of its fruit.*

BLENDING

100% pinot noir

TASTING

OBSERV

Stunning rosé color, full of sun,
gleaming, luminous and limpid.
Fine foam and bubbles, well
colored and exuberant.

BRATH

The bouquet is a symphony of
fresh red berries that awaken the
senses. In true bliss it opens the
door to the garden of Hesperides.

APPRCIAT

A fruity gourmandise, each
bubble is a different berry that
bursts on the palate like a subtle
musical note, here a cherry, there
a strawberry, a red currant, then
a raspberry, a blackberry, a
gooseberry, a blueberry and so
on...The pleasure just goes on
and on. This champagne is like a
perfumed kiss that makes you
want to toast happiness, life and
love.

PAIRING

I would serve this Champagne on
its own as an aperitif, decorating
the glass like for a fruit cocktail,
but it will suit any kind of
fantasy.

OENOLOGY

A rosé obtained by grape
maceration where the depth of
color matches the aromas.
Only the cuvée (first press)
enters into the composition of
this Champagne.

Alcoholic fermentation at 16°C
and malolactic fermentation at
18°C in stainless steel
temperature-controlled vats.

Ageing of 30 months minimum.
EXTRA BRUT DOSAGE at 5 gr/l
with a «liqueur d'expédition»
coming from finished bottles of
Champagne.

AWARDS

Concours agricole : Silver 2019
IWSC : Silver 2016
IWC : Silver 2016
Global Rose masters : Silver 2019
Global PN masters: Silver 2016
Gilbert et Gaillard : Gold 2016



*« Like a vintaged Champagne,
this Rosé is subject to the most
rigorous selection of our grapes »*

JEAN-CHRISTOPHE GREMILLET, CELLAR MASTER

CHAMPAGNE
GREMILLET