

Jacques Bardelot Brut Rosé NV

THE FACTS

Producer: Les Roches Blanches
Winemaker: Marjorie Navarre
Varietal(s): Pinot Noir 65%, Pinot Meunier 26%, Chardonnay 9%
Country: France
Region: Champagne
Vintage: NV
ABV: 12.5%
Residual Sugar: 10
Case Size: 6x75cl
Closure: Agglo plus tow part of Liege
Other Varietals Available?: Yes

BACKGROUND INFORMATION

S.A Les Roches Blanches was founded in 1994 by Nicolas Gueusquin, a young and dynamic entrepreneur. The négociant is based in Dizy, just outside Epernay. Today, the négociant operates in a newly built, modern winery with thermo-regulated stainless steel vats, underground chalk cellars and 40 gyropalettes. Les Roches Blanches uses the traditional Champagne method and the wines are matured for two years in chalk cellars in Dizy.

TASTING NOTE

Rosé is obtained by an addition of 10% red wine Pinot Noir within the blend. It brings colour, soft red summer fruits and freshness to the Brut.

FOOD MATCH

Goes along well with red fruits based desserts.

WINE STYLE

Brut Champagne

OAK TREATMENT

Unoaked

WINE SUITABILITY

Vegetarian: No
Vegan: No
Allergens: Sulphites

