

CHAMPAGNE QUENARDEL & FILS

Réserve Brut Rosé

Champagne

Technical information

Country:	France
Region:	Champagne
Appellation:	Champagne
Grape Variety :	70% Pinot Noir, 30% Chardonnay
Dosage:	9 gr/l
Terroir :	clay and limestone
Age of the vines :	35 years

Vinification

Separation of the different press fractions according to the rules of the Champagne method followed by debourbage, then by alcoholic fermentation in vats and malolactic fermentation. The wine then rests in vats for several months before tirage and "prise de mousse" (secondary fermentation). Our wines benefit from an extra ageing period of a minimum of three years in our cellar. The wine is assembled with 10% of red wine from Verzenay.

Tasting notes

Aromas and elegance of this wine mark the unique Quenardel style. The nose is fine with notes of white flowers and citrus.

Wine pairing:

Serve as an apertif.

