

CHAMPAGNE
PRÉVOTEAU - PERRIER
MAISON FONDÉE EN 1946 - À DAMERY - FRANCE

CUVÉE **ROSÉ** - BRUT

The seductress in the range, the tender and delicate pink colour of this blended Rosé is simply charming. Its nose is fine and elegant. This is a very well-balanced cuvée with red fruit notes. It is light and pleasant in style

Blend :

20% Chardonnay, 80% Pinot to which is added 7-9% of red wine (Pinots Noirs) from old vines. Note the double selection process for the grapes, both on the vine and also at the press using a sorting table. This is close to the mid-press coeur de cuvée (10 hl) as 16 hl are pressed for 4,000 kg of grapes rather than 20.5 hl, the aim being to improve the acidity/sugar ratio.

Geographical zones of the vineyards used :

- Base wines: Vallée de la Marne (Damery and surrounding villages) and Coteaux Sud d'Epernay.
- Red wine: Damery

Years :

Three consecutive vintages blended including 20-30% of reserve wines.

Length of ageing :

- After disgorgement: 3-6 months.
- After bottling: Minimum 2 years.

Malolactic fermentation and filtration :

Yes.

Dosage :

10 g/litre.

Bottling :

Bottle (75 cl) and Magnum (1.5 L) in an individual case.

Packaging :

- 6 bottles per case.
- Magnum in an individual case.
- 3 Magnums in individual cases per case.

Champagne to be drunk as an aperitif or with white meat. It reveals all its charm when paired with some red-fruit desserts, not forgetting the traditional Chocolate Charlotte with pink Reims biscuits.



www.champagne-prevotEAU-perrier.fr

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