



LE ROSÉ 2015

A champagne of amazing finesse and great intensity,
Le Rosé 2015 is an ideal choice for the most joyful of celebrations.



Formulation

52% Chardonnay sourced from Chouilly, Avize and Cramant
48% Pinot Noir from Ambonnay, Verzenay, Verzy, Aÿ and Mareuil-sur-Aÿ
6.6% of red wine from Mareuil-sur-Aÿ
3% of the wines are vinified in oak casks
Partial malolactic fermentation
Ageing on lees: 98 months
Dosage: 4.5 g/l



Formats on offer and ageing potential

Bottle and magnum: more than 10 years



Appearance

A beautiful coppery pink hue with delicate salmon reflections.



Palate

A vibrant and juicy attack, unfolding with hints of pomelo and peach, stretching into mandarin juice notes that linger. The finish lifts with whispers of ginger, toasted almonds, and a touch of Sichuan pepper.



Aroma

An intense aromatic burst of redcurrant and cherry in syrup, with hints of candied mandarin, coffee, and almond calisson, followed by refreshing notes of menthol and a touch of spice.



Tasting

This champagne will pair wonderfully with scallop or shrimp yakitoris, spring rolls and filet mignon in crust.
Service temperature: 8-9°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker.
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