

## LE ROSÉ

### A Romantic Champagne

With its subtle and gourmand aromas, this cuvée provides a reference point amongst rosé champagnes. It will bring real pleasure to your happiest moments with its sparkling colour, amazing finesse and great intensity.



#### Formulation

*Pourcentages are based on the 2020 vintage – learn more at: [myorigin.billecart.fr](https://myorigin.billecart.fr)*

Le Rosé is a blend of Chardonnay, Meunier and Pinot Noir vinified as red wine.

45% Chardonnay sourced from the best Crus in the Champagne region

35 % Pinot Noir from the Montagne de Reims and the Grande Vallée de la Marne

20% Meunier from the Vallée de la Marne and the southern slopes of Epernay

Low-temperature vinification in stainless steel tanks

Ageing on lees: 36 months

Extra Brut dosage



#### Formats on offer and ageing potential

Half-bottle: 1 to 2 years

Bottle: 2 to 4 years

Magnum and jeroboam: 4 to 8 years



#### Appearance

A radiant colour with a sparkling intensity, entwined with a beautiful pale pink hue. An elegant visual ensemble bestowed with a graceful effervescence.



#### Palate

An outstanding tactile sensation with a creamy smoothness, which evolves into a very noble oton with a character of wild strawberries and a slightly aspberry finish. A harmonious and delicious equilibrium with a remarkable precision.



#### Aroma

Subtle and fine aromas, leading to a gourmand seduction of red berry flavours and citrus zest with an aromatic burst of great finesse which is both floral and refreshing.



#### Tasting

It is the best accompaniment to any happy occasion, but also with a fillet of wild salmon or a carpaccio of langoustines. In terms of desserts, it will enhance the flavours of red fruits with an acidic crunch and only lightly sweetened...

Service temperature: 8 / 9°C.

From **Florent NYS**, oenologist and BILLECART-SALMON's Chief Winemaker.  
[champagne-billecart.com](https://champagne-billecart.com)

MY @RIGIN : The secrets of your cuvée on [myorigin.billecart.fr](https://myorigin.billecart.fr)