Rosé Brut

Overview: This brut Champagne is the achievement of the association of the Pinot Noir of maceration (40%), Pinot Noir (30%) and Chardonnay (30%), the latter bringing delicacy and elegance. The winemaker also resorts to the stored wines, up to 40%.

Varietal Blend: 27% Chardonnay, 28% Pinot Noir, 45% Pinot Noir of maceration


Average Age of the Vines: 32 years old

Vinification: Out of tank for 20%, out of barrels 80%. Partial malolactic fermentation (with malo 49% and without 51%)

Dosage: 4 grams

Tasting Notes: The color is marked by the maceration of Pinot Noir. The nose is complex, powerful, long, with a predominance of red berry notes. The palate is smooth and powerful, with hints of subtle oak.

Reviews: “I will not assemble a red wine and a white wine,” declares Rodez. ‘For harmony, I will assemble pink wine of pinot noir macerated on its skins with white wine,’ thus merging the maceration and blending techniques of rosé production. His pinot noir suits rosé very well, making, as he puts it, the red berries more explosive. There’s real focus here, and excellent concentration of red cherries, strawberries, and mixed spice, breathtakingly fresh and primary for a rosé already an average age of seven years on release. Its salty mineral expression is outstanding, all the more incredible for its tremendous fruit presence. An expertly crafted rosé that captures an elusive balance of character presence, and finesse.’ - 95pts, Tyson Stelzer, Champagne Guide