



CHAMPAGNE R.RENAUDIN

L'ESPIÈGLE ROSÉ ASSEMBLAGE

MAKING PROCESS

BLENDING

70% Charonnay, 30% Pinot noir from the « Côteaux Sud d'Épernay », especially : Moussy, Chavot, Pierry. Blended with 8% of Moussy red wine.

VINIFICATION

- Non-revendicated vintage.
- Traditionnal red burgundy method (only for the 8 % red wine)
- 20% of reserve wines vinified in oak barrels.
- 80% vinified in stainless steel tanks.
- Without malolactic fermentation to preserve the perfect balance between freshness and vinosity.
- Dosage brut (6 g/l)

AGING

Aging on lees in cellar for 6 to 10 years, at a constant temperature of 12 ° C.

AVAILABLE SIZES

- Bottle of 75 cl.

The Cellar Master's word

True expression of the art of blending, « Espiègle Rosé » illustrates all the traditionnal and historical craftsmanship of Champagne.

TASTING NOTES

ON THE EYE

« Espiègle Rosé » has an orange-pink dress color with amber highlights.

ON THE NOSE

At first a little bit timid, it then opens quickly to mature aromas revealing ripe fruit and minty notes.

IN MOUTH

Definitely an expressive and gastronomic champagne. Its personality and mouthfeel, makes it a perfect companion to the best food and wine pairings.

