



Champagne BIARD-LOYAUX

ROSE

Champagne - Rose

Region :	Champagne
Appellation :	Champagne
Cuvée :	ROSE
Color :	Rose
Grapes :	Chardonnay (30%) / Meunier (30%) / Pinot noir (40%)
Alcoholic degree :	12.5 %
Bottle size :	75 cl



WINEMAKING

Conventional viticulture.

Traditional hand picking.

Whole grapes, Temperature-controlled fermentation in stainless steel vats, Malolactic fermentation, Traditional vinification, Pressurage direct.

Blending, Traditional corks, Ageing on the lees, Elevage sur lattes avant dégorgement.



TASTING

APPEARANCE : Ruby-red colour, brilliant, garnet red highlights.

NOSE : Aromatic, morello cherry aromas, strawberry aromas, raspberry aromas, black pepper aromas.

PALATE : Crunchy.



SERVING

SERVING TEMPERATURE : Between 7° and 10°

AGING : Ageing from 2018 to 2022



FOOD MATCHES : For the aperitif, Chocolate desserts, Red fruit desserts



REWARDS & RATINGS

Concours des vins Féminalise 2019 : Gold medal

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