



CHAMPAGNE VAUCELLE

ROSÉ - LE SUCHOT

VINIFICATION

Cuvée 100% Pinot Noir.

- Kimmeridgian Jurassic limestone soil ;
- Sustainable integrated cultivation (HVE, VDC) ;
- The juice remains in contact with the skin in the vat for 4 days.
- First press ;
- Malolactic fermentation.

Rosé made by “saignée” maceration with Pinot Noir from the plot called “Le Suchot”.

Aged for 36 months.

Dosage : 8g/L



TASTING

The nose reveals lovely red fruits, raspberry, blackcurrant, blackberry, revealing the Pinot Noir on its preferred terroir.

Fresh, pleasant and balanced palate which makes it a rosé champagne to discover absolutely.

With a beautiful length and slightly mineral, this champagne is the ideal companion for your cocktails and festive evenings.

SERVICE

Goes very well with red meat such as prime rib or as a dessert with a red fruit salad.

Serve at 7/8°C

Maison Thomas Cheurlin

17 Grande Rue
10110 Celles-sur-Ource
champagne-vaucelle.fr

