



Verzy, France

CHAMPAGNE BRUT ROSÉ GRAND CRU

BCLS Retail \$60.89 +121731 (SL) Wholesale \$51.86

91 points Wine Spectator

“Rich and balanced, with a subtle base note of roast nut supporting flavours of white cherry, blackberry, orange zest and spice. Firm acidity frames the refined texture and flavors, leading to a lightly mouthwatering finish. Drink now through 2020.”

— AN, Wine Spectator, Jun 2012

The Louis de Sacy estate vineyards in Verzy have been family-owned since 1633. With a very elegant salmon colour (derived by saignée methods, not blending), the Rosé Grand Cru is a blend of 90% Pinot Noir and 10% Pinot Meunier selected exclusively from Grand Cru 100% classified terroir in the region of Montagne de Reims.

The nose offers a palette of red fruits, wild berries, pears and some notes of tobacco.

This dry, full bodied rosé has a well balanced structure and a long finish, and is perfect as an aperitif and ideal for accompanying meals.

Technical Data

Pinot Noir 90%

Pinot Meunier 10%

Bottle aged 3-4 years, 3 years on lees

pH: 3.16

Acidity: 6.9 g/l

Residual Sugar: 8.0 g/l

12.4% alc./vol.

Case 6 x 750 ml

**ALSO AVAILABLE in 1/2 bottle size
+589044 case 12 x 375 Wholesale \$28.10**



+121731

 Choice Import Agencies