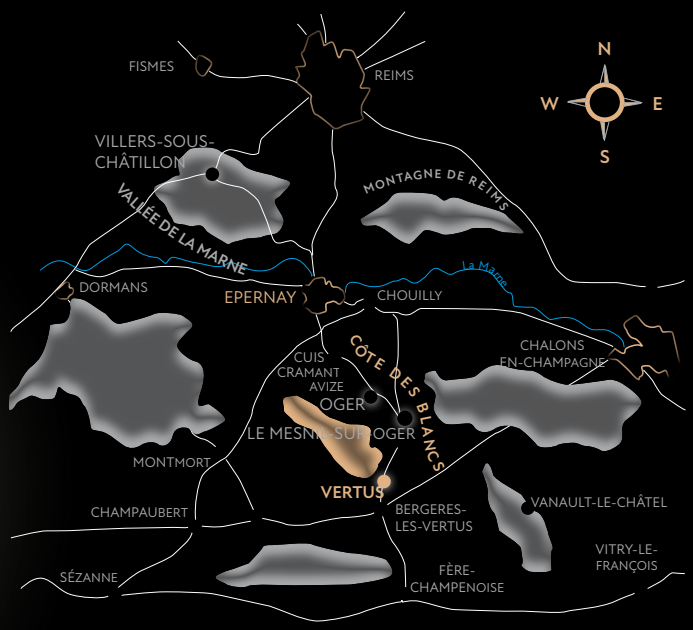
MERVEILLES
1er Cru
Rosé de Saignée



GAULT & MILLAU 93/100

GILBERT & GAILLARD 92/100 DOUBLE GOLD

CLUBOENOLOGIQUE-ESSAVELLAN 90/100

DECANTER WWA 87/100

GRAPES	80 % Pinot-Noir - 20 % Chardonnay
CRU	Vertus « Les Terrattes » 1er Cru
SOIL	Rendzines on chalk
VINTAGE	2017
VITICULTURE	Respectuous of the living environment : organic amendments, tillage, cover crops and recycling of raw materials
VINIFICATION	Skin maceration for 60 hours at 12°C Native yeasts Alcoholic fermentation in large oak barrels (72hl) Malolactic fermentation blocked Aged in large oak barrels on fine lees for 8 months
BOTTLE AGEING	Bottled in march 2018 Ageing in bottle for a minimum of 8 years before selling
DISGORGING	Date mentioned on the back label
DOSAGE	Extra-Brut : 4 g/L
FORMATS	Bottle (75cL) / Magnum (150cL)

Tasting notes from Olivier & Alexandre COLLARD :

" Deep red colour. The nose is extremely precise, with intense wild strawberry notes. The palate is smooth, fleshy and develops the same fruity qualities. A vinous, elegant rosé that can be opened at the table. "

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