

CHAMPAGNE

Jean-Pol.
HAUTBOIS



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ROSÉ

Bottle: 375ml/750ml/1.5l • Blend: 35 % Pinot Noir
30 % Pinot Meunier • 20 % Chardonnay • 15 % Coteaux Champenois Rouge

This rosé champagne is made from a blend of varieties. The red wine comes from Pinot Noir vieilles vignes. We get the best quality grapes by sorting them on our plots during harvest then on our sorting table before destemming.

The colour of the wine turns salmon pink after ageing on slats. The aromas of blueberry and Morello cherry bring macerated berries to mind.

The wine is fresh and smooth with a lingering finish packed with personality.

Serve before your meal or with dessert.



DOSAGE
BRUT
8G



**AGED ON
SLATS**
Min. 3 years



**ALCOHOL
CONTENT**
12%

Manual harvest, grape sorting on plot, plot checks and ripeness inspection. Whole cluster pressing.

Must settling followed by an initial fermentation then malolactic fermentation. Then it's time for one last fermentation. It's a slow and steady process with the bottles laid on slats.



Soil
Clay-limestone



**Vineyard
exposure**
SOUTH



Pruning
VALLÉE DE LA MARNE
CORDON DE ROYAT
CHABLIS

Tasting

"This vibrant salmon pink champagne bubbles with a very fine bead. Apple and ripe strawberry notes burst on the nose. It has a fruity, powerful yet balanced rosé flavour. This champagne has a winy and full-bodied aroma with strong fruity aromas."

It's a hearty rosé to enjoy before your meal, serve with a berry tart or even with duck breast."



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