

LE ROSÉ

PREMIER CRU

"My Signature Wine" Gilles Dumangin



THE ART OF WINEMAKING

Grapes: 13% Meunier (as red wine) / 49% Chardonnay & 38% Pinot Noir

Non vintage with 16 to 75% reserve wine

Vinification: 87% Stainless steel & 13% barrels

Malo-Lactic: partial

Champagne bottle with DIAM cork (0% TCA = no cork taste) available in 18.7cl / 20cl / 37.5cl / 75cl / 150cl / 300 cl (other sizes on request)

Disgorgement after order is placed: EXTRA BRUT (usually 4.4g but depends on age/acidity ratio of the wine)

Vineyards : Montagne de Reims, Chigny Les Roses, Ludes, Rilly, Taissy

Soil: 30% Clay - 70% Chalk

FOOD/CHAMPAGNE MATCHING

Food suggestions Poultry or fish in creamy sauce. This fine and fruity champagne is recommended for weddings or any party in need of celebrating. Crisp, very dry wine that projects its red berry acidity right to the front. Certainly for food, it is textured with a steely core (Wine Enthusiast)

INTERNATIONAL RECOGNITION

16 Awards : 5 Gold (Bordeaux/Epernay); 6 Silver; 4 Bronze & 1 Commended

Decanter (UK) Best Sparkling Wine by Steven Spurrier

Champagne Guide (AUS) 94 points: Best Champagne under \$60

Hospitality & Thirst (NZ) Show delicate strawberry and rose aromas, quite feminine, on the palate delicious - fragrant, full & rich, even satisfying; a long feminine and subtle finish; a beautiful champagne

New Zealand Herald (NZ) A very pale salmon colour with a clean, dry finish. The producer's best selling wine and 50 pc of total production. A blend of chardonnay & pinot noir with a dash of pinot Meunier, it is a very **classy drink**

GILLES 5° GÉNÉRATION - CRÉATEUR DE CUVÉES

À CHIGNY LES ROSES - PREMIER CRU - FRANCE