





CHAMPAGNE
FREREJEAN FRÈRES
à AVIZE

ROSÉ NV PREMIER CRU

COMPOSITION - VINIFICATION

Blend of Chardonnay and Pinot Noir from Premier and Grand Cru plots of the Côte des Blancs.

60% Chardonnay from Grand Cru plots
40% Pinot Noir from Premier Cru plots
14% of Pinot Noir vinified into red wines

Vinification:

- Non vintage
- Tête de cuvée
- Malolactic fermentation
- 30% of reserve wines aged in barrels from the harvests of 2015 & 2016
- Resting at least 6 months in cellar after disgorgement
- Low dosage Brut

TASTING NOTES

On the nose, very flattering with notes of candied red fruits, blackberries and blackcurrant. Pinot Noir is expressive, it shows its density and minerality then gives away the spotlight to an assertive and silky Chardonnay.

On the palate, the Pinot Noir develops a generous and delicious roundness. The aromas of red fruits beautifully intertwine with the roasted aromas of the Chardonnay. It is a round and yet fruity wine of Champagne, a signature of the rosé of the Côte des Blancs.

FOOD PAIRING

We recommend pairing it with an appetizer.

