



BRUT ROSE
Cuvée « Pluie d'été »
100% Pinot Noir
A refreshing sprinkling of summer rain
HARVEST 2017

*Terroir of the Côte des Bar – Kimmeridgian basement – clay-limestone soil
Plot of Champs du Clos in Celles sur Ource, South exposure – Pinot Noir – Vineyard of 45 years old
Harvested the 9th of September 2017 – Potential degree: 11°4
Cold Maceration - Fermentation on stainless steel tank - Bottling the 4th of May 2018*

The Vine

This champagne is from a viticulture centered around the balance of the plant. We use a natural grass alternated with plowing the soil to reveal fully each soil. These vines receive no chemical products. Rather, we apply treatments with minerals, plant extracts and essential oils to stimulate their natural defenses and offer you a beautiful grape, greedy and concentrated.

The Wine.

An intense, bright coral pink in colour
A swirl of fine bubbles

On the nose, a plethora of red fruits is perceptible, including strawberries, raspberries and red currants. A champagne that could be likened to being led on a beautiful sunny morning through a garden of delicate and candied fruits. This champagne has an exquisite nose that denotes good maturity.

On the palate, it is elegant and full of soft, ripe fruit with a lovely fresh and spicy finish.

...et sa jolie bouche gourmande en baisers m'a tout rendu... Georges Brassens

Ideal with a first course or dessert, it will do particular justice to salmon carpaccio, fresh goat's cheese with a raspberry sauce or a strawberry charlotte.

Dosage : 9g/l of sugar

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