

CHAMPAGNE ENCRY

GRAND ROSÉ



A shade darker than salmon pink in color with aromas of fresh strawberries and wild raspberries. Crisp and dry on the palate with a creamy mousse and a punch of acidity on the finish, which keeps the fruit in balance.

Color: Rosé

Grapes: 95% Chardonnay, 5% Pinot noir

Soil: Limestone and clay

Fermentation: first fermentation in stainless steel vat for 4 weeks, followed by second fermentation in bottle for 36 months.

Aging: in bottle