



LA TRAVERSE - ROSE



Blend: 60% wines from the current vintage – 40% reserve wines

40% Pinot Noir – 40% Meunier – 20% Chardonnay

Includes 15% Coteaux Champenois red wine (2/3 from the current vintage, 1/3 from the previous year)

Terroir

White base wine: vineyards in Trigny

Red component: vineyards in Janvry (50-year-old Meunier vines – SO4 rootstock)

Soil

Trigny: Brown limestone soils over sand

Janvry: Brown limestone and clay soils over colluvium

Vineyard management

Average vine age: 30 years

Soil vitality preservation, yield control, and pursuit of the grapes' natural balance.

Harvest

Optimum maturity assessed by berry tasting (minimum 10% potential alcohol).

Hand-harvested in September, transported in ventilated crates. Stainless steel Europress membrane press. Pressing program adapted to grape health. Only the best press (cuvée) is used; second (taille) is separated.

Dosage: 8 g/l. Bottling: March 2023

Winemaking

Static settling for 15 to 20 hours. Low-temperature fermentation in small-volume stainless steel tanks. Malolactic fermentation completed. Red wine vinified via cold pre-fermentation maceration for 48 hours, followed by 5 days of maceration with twice-daily pump-overs and punch-downs. Aged on fine lees in stainless steel for 9 months post-harvest. Unfiltered and naturally cold-stabilized. Maturation on lees in bottle for a minimum of 2 years.

Tasting Notes

Intense raspberry-pink hue with fine bubbles. Gourmet nose with aromas of red berries and citrus. Licorice on the finish. A fruity palate that echoes the nose, with great aromatic amplitude.

Food Pairing

Bayonne ham roll with fresh goat cheese - Tiramisu with pink biscuits and wild strawberries - Moist almond and chocolate cake