



CHAMPAGNE

DRÉMONT
MARROY

LES ENFANTS DE LA VIGNE

Les Rosiers

VINTAGE 2022 - ROSÉ DE SAIGNÉE
BRUT NATURE - OLD VINES

Les Rosiers : The historical guardians of our vineyards. Rose bushes still bloom by some of our oldest vines.

The yield of our Les Princes and Sous le Saint Faron parcels, around 50 years old, has decreased. The resulting grapes benefit from deeper, more concentrated aromas.

These clusters with abundant flavour develop a richly fruity rosé, smooth with a little bite.

Production information

BLENDING

80% Pinot Noir & 20% Meunier.

Village : CROUTTES-SUR-MARNE, lieu-dit "Sur Saint Faron" 1976 & "Les Princes sous le bois" 1968

HARVEST

Harvest 2022

BOTTLING

1 756 bottles. Bottled on 1st August 2023

WINEMAKING

Meticulously **sorted grapes** from **carefully selected old parcels** are blended to create this rosé. It combines Pinot Noir, vinified through **long maceration** at a low temperature in **ovoid concrete tanks**, with Meunier vinified as white wine.

A minimum **3 years aging period**, during which bottles are horizontally stacked, results in rich aroma and a lovely lingering taste. Naturally balanced between fruitiness and vinosity, this champagne **does not require any dosage liqueur** at disgorgement to fully express itself.

Tasting

APPEARANCE

Ruby pink robe. Diaphanous, sparkling bubbles topped with **generous foam**.

NOSE

The nose is **bold and expressive**, beginning with **morello cherries**. Deeper and alcohol notes echoing the scent of **almond kernels** and **brandied cherries** follow.

MOUTH

The result is a **crisp and fleshy** champagne. The aromas on the nose are largely confirmed on the palate with notes of cherry and strawberry embellished by rich blueberry, blackberry. The texture reveals a delicate underlying **vinosity**, lifted by an airy attack of great **finesse** which amplifies the **aromatic palette of berries**. The finish is a reminiscent epicurean experience.