

# CHAMPAGNE LABORDE

*Delphine & Pierre-Emmanuel*



## Rosé

### CHARDONNAY & PINOT NOIR

This **Rosé** is distinguished by its intense red berry aromas, smooth texture and freshness.

We produce our *Rosé* only in very good years, using the historic method of blending white and red wines that is specific to the Champagne appellation.

The red wine is made from a long maceration of *Pinot Noir* grapes (Burgundian vinification). Blended at 12%, it adds structure and aromatic complexity to this authentic gourmet Rosé.

### TERROIR

Nogent l'Abbesse and Berru  
Campanian chalk subsoil

**Viticulture committed to biodiversity,**  
without chemical fertilizers, herbicides or insecticides

### GRAPE VARIETY

45% Chardonnay

55% Pinot Noir (including 12% red wine)

**100% Cuvée:** only juice from the first press is vinified to guarantee aromatic finesse and aging potential

### VINIFICATION

Parcel-by-parcel vinification in small stainless steel vats  
**2020 base** (60%) and reserve wines (40%)

### AGING

**3 years** in our cellars in bottles

### DOSAGE

Disgorged in October 2023

**Extra Brut: 6 g/L**

### TASTING NOTES

The **color** is powder pink with salmon highlights. The effervescence is regular and delicate.

The generous, complex **nose** reveals red fruit aromas (raspberry, redcurrant, wild strawberry), followed by delicious citrus notes (blood orange, pink grapefruit).

The **palate** is fleshy, generous and eager, with a lovely freshness. The fruity notes are intense, enhanced by subtle aromas of dried fruit (dates, figs). The texture is unctuous and the finish precise and persistent.

### GASTRONOMY

This Champagne **Rosé** can be served as an aperitif or with lobster, half-cooked salmon fillet, pink lamb chops or red fruit sabayon.



PLEASE DRINK RESPONSIBLY