

CHAMPAGNE
CHARTOGNE-TAILLET
Vigneron à *Merfy* depuis 1683

MERFY
LE ROSÉ



THE WINE'S SPECIFICITIES



Sa Couleur :
Often pale, with limpid
orangey lights.



GRAPE VARIETIES

Le Rosé is a blended Champagne composed of Chardonnay, and red grape varieties (mostly Pinot Noir). The blended red wine comes from one of two plots recognised for the quality of their red-wine grapes. In certain years, from the Orizeaux plot, and since 2017, from the Les Fontaines plot in Saint Thierry.

Le Rosé is an exception among the house's wines. It requires more varied oenological work than our single-vineyard Champagnes do. The effect of this addition of red wine to white wine necessitates specific decisions to avoid excess opulence, fruitiness or tannicity.

TEXTURE

Le Rosé is a blended Champagne that offers two distinct and successive taste profiles. This wine first enrobes the mouth with a mellow texture, then is long on the palate, leaving a delicate and precise consistency.

AGING

Le Rosé is aged in 228-litre and 350-litre casks. Fermentation is spontaneous, without the addition of yeast or bacteria.

BASE YEAR

This wine is often a
Champagne blended from
a single vintage.

CHAMPAGNISATION

The wines do not tolerate filtration. Filtration would modify the wines' textures too much, and therefore alter the balance of richness/saltiness on the palate.

A dosage is added to this Rosé, usually around 5 - 6 g per litre, to help the wine accept aging and integrate the influence of the bubbles from the second fermentation.
