



CHAMPAGNE

ANDRÉ ROGER

— GRAND CRU & PREMIER CRU —



## ECLIPSE N°10

TO Aÿ GRAND CRU

*An invitation  
to step back in time*

**Terroirs:** Grande Vallée de Marne et Vallée de Marne.

**Grape variety:** 100% Pinot Noir.

**Vinification:** A blend of wines from 10 different harvests. Matured on fine lees for a seven-year period in vats, followed by three years in oak casks.

**Bottling:** March 2022.

6500 numbered.

**Ageing:** Bottled, 15 months on lees.

**Dosage:** 8g/litre.



**On the eye:** Golden with a light sparkle.

**On the nose:** Candied fruits, citrus.

**On the palate:** Long and distinctive.

1 rue Saint-Vincent – 51160 Aÿ-CHAMPAGNE  
Tel: +33 (0)3 26 55 20 61 - Email: [contact@champagne-andre-roger.com](mailto:contact@champagne-andre-roger.com)

[WWW.CHAMPAGNE-ANDRE-ROGER.COM](http://WWW.CHAMPAGNE-ANDRE-ROGER.COM)

PLEASE DRINK RESPONSIBLY.