



CHAMPAGNE  
**ANDRÉ ROGER**  
— GRAND CRU & PREMIER CRU —



**GRANDE RESERVE**  
Aÿ GRAND CRU

*Our greatest ambassador  
to give you a sense of the Aÿ terroir  
and its signature pinot noir.*

**Terroirs:** Aÿ, ranked 100% on the cru scale. Selected from the mature vineyard.

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

**Winemaking method:** cuvée with the wines of the year.

**Bottling:** 6 to 9 months after the harvest.

Quantity varies according to harvest.

Between 15000 and 20000 bottles.

**Ageing:** 18-24 months on lees.

**Dosage:** BRUT. 7g/litre. Natural liqueur.

**Awards:** Mundus Vini - 2016 - Gold



**On the eye:** golden yellow.

**On the nose:** fleshy fruit (white peach, quince and berries).

**On the palate:** refreshing and balanced.

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.