



CHAMPAGNE
ANDRÉ ROGER
— GRAND CRU & PREMIER CRU —



NUANCE DE NOIRS

PREMIER CRU

*Subtle blend of signature
"grands terroirs" character
and fruity grape*

Terroirs: Mareuil-sur-Aÿ, Avenay, Mutigny

Grape variety: 100% Pinot Noir.

Winemaking: with the wines of the year.

Bottling: 6 to 9 months after the harvest.

Quantity varies according to harvest.

Between 3000 and 5000 bottles.

Ageing: 18-24 months on lees.

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



On the eye: white gold, very delicate.

On the nose: strong character and presence.

On the palate: body and lingering aftertaste.

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PLEASE DRINK RESPONSIBLY.