



CHAMPAGNE
ANDRÉ ROGER

— GRAND CRU & PREMIER CRU —



GRAND ROSÉ
PREMIER CRU

*The quest for
strong sparkling wine.*

Terroirs: Mareuil-sur-Aÿ, Avenay, Mutigny.

Grape variety: 100% Pinot Noir.

Winemaking method: A blend of white wine from Mareuil-sur-Aÿ, Avenay and Mutigny, red wine from Aÿ from the year's wine.

Bottling: 6 to 9 months after the harvest.

Quantity varies according to harvest.

Between 3000 and 4000 bottles.

Ageing: 15 months on lees.

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

Awards: Gilbert et Gaillard - 2020 - Gold



On the eye: pale pink, clear and elegance.

On the nose: berries and vinosity.

On the palate: character and godd length.

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PLEASE DRINK RESPONSIBLY.