



CHAMPAGNE
ANDRÉ ROGER
— GRAND CRU & PREMIER CRU —



**VIEILLES VIGNES
EXTRA BRUT**
Aÿ GRAND CRU

*The low sugar dosage
brings out the fruit's purity.*

Terroirs: Aÿ, ranked 100% on the cru scale. The oldest vines in the winery: "Pierre Robert Haut", "La Tartelette", "Varmery", "Champ Bouvart".

Grape variety: 100% Pinot Noir.

Winemaking method: Cuvée with the vines of the year.

Ripeness at harvest : 11°.

Half the harvest compared to a young vine.

Bottling: 6 to 9 months after the harvest.

Quantity varies according to harvest.

Between 1000 and 2000 bottles.

Ageing: 24 months on lees.

Dosage: EXTRA BRUT. 3g/litre. Natural liqueur.

Awards: Gilbert et Gaillard - 2020 - Gold



On the eye: lightly sparkling.

On the nose: ripe fruit, hint of shortbread.

On the palate: sweet, creamy and refreshing.

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PLEASE DRINK RESPONSIBLY.