



CHAMPAGNE  
**ANDRÉ ROGER**

— GRAND CRU & PREMIER CRU —



**VIEILLES VIGNES**  
**NV**

Aÿ GRAND CRU

*A purist wine for people who love  
Aÿ pinot noir.*

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

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

**Awards** Décanter 2019 - Silver / Décanter 2013 - Silver.



**On the eye:** gold colour. "Petit œil de Pinot Noir".

**On the nose:** powerful aromatic potential given the age of the vines. Aÿ's signature blackcurrant and berries.

**On the palate:** berries with a spicy finish, lingering strength.

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.