



CHAMPAGNE
ANDRÉ ROGER
— GRAND CRU & PREMIER CRU —



**VIEILLES VIGNES
ROSÉ**
AY GRAND CRU

*Outstanding plots to make a
full-bodied and balanced vintage.*

Terroirs: Ay, 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: A blend of white and red Ay wines from the year's wines.

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 800 and 1000 bottles.

Ageing: 18-24 months on lees.

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

Awards: Décanter 2019 - Bronze / Mundus Vini 2016 - Gold.



On the eye: intense pink, white foam.

On the nose: berries, blackcurrant.

On the palate: full-bodied, clean, strong and elegant.

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PLEASE DRINK RESPONSIBLY.