

CHAMPAGNE **Forget-Chemin**

à Ludes-le-coquet

CARTE ROSE PREMIER CRU

Terroir

Only grapes grown exclusively on our estate are used in our wine. Our vineyard is cultivated according to the regulations drawn out by viticulture raisonnée practices. This refers to sustainable and reasonable agriculture practices which avoid chemical use in the vineyard. The house has been given the certification of Haute Valeur Environnementale (HVE) or High Environmental Value. The average age of the vines is 31 years old.

Elaboration

Our Rosé is a blend of 15% red wine (Pinot Noir coming from the crus/growths of Ludes and Mailly Champagne), and 85% of pressed white wine (33% Pinot Noir, 33% Pinot Meunier, 33% Chardonnay) coming from the crus of Verzenay, Mailly Champagne, Ludes, and Taissy.

Dosage

11 grams/liter of sugar MCR (moût concentré rectifié or concentrated grape must)

Tasting Notes

This cuvée exhibits a fetchingly rosy complexion that is illuminated with flecks of copper. The finesse of the gently cascading bubbles in the glass entrances the drinker. The nose is complex and rich: red cherries dominate. The mouthfeel is gentle, while the bubbles bring forth a luxurious freshness. This is a wine for those who appreciate the good life and romance. It pairs well with slightly spicy dishes, mildly sugary desserts, red fruits like a strawberry salad, and red meat like a tartare. It is recommended to drink this wine out of a wine glass, which allows the drinker to better experience all the wine has to offer. Serve at around 10° C or 50° F.

Bottlings Available

Standard Bottles: 750ml and half bottles: 375 ml. We only use green tinted bottles produced from 85% recycled glass for our rosés as it is impossible to recycle clear glass. The green tint also protects the wine from harmful UV rays.

Packings Available

Cases of 6 standard-sized bottles/12 half bottles

