

CHAMPAGNE
Forget-Chemin
à Ludes-le-coquet

CARTE ROSE PREMIER CRU



Terroir

Our champagnes are made exclusively from grapes grown and picked in our own vineyards which we cultivate using sustainable agricultural practices. The estate has been certified as being of High Environmental Value (HVE). The average age of our vines is 31 years.

Blending

Our Rosé champagne is the marriage of 15% red wine (Pinot Noir from Ludes and Mailly-Champagne) with 80 to 85% of a blend of still white wine (1/3 Pinot Noir, 1/3 Pinot Meunier, 1/3 Chardonnay) from Verzenay, Mailly-Champagne, Ludes and Taissy.

Dosage

11g/l (MCR)

Tasting notes

A beautiful pinot noir with copper highlights and notes that are even more appealing to the palate. The nose is rich and complex, revealing notes of cherry and currant. On the palate, the attack is pleasant, supported by the effervescence, giving freshness at the start, before a warmer finish characterizes it. A generous champagne. Carte Rosé is a champagne to enjoy outdoors in the park, in the garden or on the terrace. It will perfectly match with light dishes and desserts that are not too sweet, fresh red fruit such as raspberry or fruit tart. Or with red meats such as magret de canard or salmon.

Bottles sizes

Available in 750 ml bottles and 375 ml half bottles. Rather than using clear glass which cannot be recycled, we use only lightweight green bottles made from 85% recycled glass. Green glass also protects the wine from harmful UV rays.

Packaging

Packed in cases of 6 bottles or 12 half bottles