

CHAMPAGNE



PIOT
SÉVILLANO

à Vincelles

Domain in organic conversion



« Explosion of fruit »

Brut Rosé

« Âme de la rive droite »

Details

65% Meunier
15% of red côteaux champenois
25% Pinot Noir
10% Chardonnay

Dosage 7,00g/l

Bottling April 2016
Ageing on lees 18 months



A gentle expression of red berries with a pretty, intense pale pink colour, this champagne will brighten up any table and even surprise the uninitiated.

Vineyard work

*Work with « High Environmental Value » certification.
Zero weedkillers zero insecticides philosophy.
Our vineyard is on 8 hectares only situated around our village of Vincelles.*

Vinification

Pressing is made at the property. Vinification in temperature-controlled tanks, cooling period, malolactic fermentation carried out. Sulfits level minimized.

Note from Sommelier

*« A delicious, subtle wine offering a fullness of taste. an explosion on the palate of acidulous, slightly spicy red berries. The rich finish and perfect balance suggest that this champagne may be served with the most complex dishes. »
Frédéric Pagneux, Advisor Wine Waiter*

Pairings

*Clafoutis malinas with Menton citrus
Cascade of red currants and rosé Champagne granita
Marbled foie gras with Burlat cherries*

Gault & Millau



Champagne



de A à Z!...

