

Emotion Rosé Brut 2014

Blending composed of 60% Pinot Noir (Rosé de Saignée) and 40% Chardonnay classified Premier Cru and from vines of sixty years old age in Rilly-la-Montagne. In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and Haute Valeur Environnementale (High Environmental Value), Vilmart House cultivates its vineyards in the greatest respect of its terroir.

Vinification key points:

- Manual harvest 2012
- Aging process: ten months in oak barrels of 228l
- Sixty months on lies in the cellar safter bottling
- No malolactic fermentation
- Dosage: 8 g/lThe colour of this wine is orange pink. The calm and regular effervescence gives birth to a sustained and delicate cord whose bubble is very fine.On the nose, this wine is powerful, fruity, developing aromas of strawberry, raspberry, sour cherry and floral notes of peony with a vanilla finish. This bouquet of fruit is supported by slight notes of almond, cinnamon, honey and wood. Length, complexity and balance define a mouth in harmony with the nose.

We note a beautiful purity, an excellent finesse on the palate with a creamy texture that allows us to discover an elegant wine with and beautiful vinosity.

TUOTTAJA	Champagne Vilmart & Cie
MAA / ALUE	Ranska - Champagne
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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