

C H A M P A G N E

— DEPUIS 1889 —

Laherte Frères
À CHAVOT

Rosé Ultradition

Today, we are making our « Rosé d' Assemblage » with the maturity from our old vines of Meunier only. With the different vinification, we are able to get a perfect blend between Fruit, Complexity, Structure and Freshness...

Cultural practices : vines growing with the respect of nature.
Influenced by ecological methods. Vines around 30 years old.

Assemblage :

- 100% Pinot Meunier :
 - 30% Maceration
 - 10% Red Wine
 - 60 % White Wine. (40% of reserve wines aged in barrels)

Vinification :

- Picked up by hand when fully ripen, traditional press.
- Alcoholic fermentation in vats, foudres and barrels.
- Malolactic fermentation partially made.
- Ageing on lees during 6 months.

Dosage : disgorgment by hand. 7 to 8 Gr /l.

Tasting notes :

- John Gilman : vibrant mix of cherries, blood orange, wheat toast, stony minerality, dried rose petals and a gently smoky topnote. On the palate the wine is deep, full-bodied and still plenty racy, with a fine core of fruit, frothy mousse and a long, complex and still fairly youthful finish. 91 / 100

- La Revue du Vin de France : grande générosité fraîche d'un rosé de haute maturité. 15/20.

- Antonio Galloni – Vinous : 89 /100 /Tyson Stelzer : 91 / 100

