

C H A M P A G N E

— DEPUIS 1889 —

*Laberte 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 :

- Antonio Galloni : Bold, powerful and vinous in the glass, the Ultradition is an impressive wine endowed with real depth and textural resonance. There is a good bit of intensity to the fruit. Even so, the wine retains terrific freshness. Cranberry, orange peel, rose petal and mint are some of the many overtones that add nuance throughout. . **93 / 100**

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

-Tyson Stelzer : **91 / 100**

