

CHAMPAGNE

— DEPUIS 1889 —

Laherte Frères

À CHAVOT

Rosé de Meunier

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 fine lees.

Dosage : disgorgment by hand. 2,5 Gr/l

Tasting notes :

- Antonio Galloni : The NV Extra Brut Rosé de Meunier is dazzling. Rich yet focused, with superb depth, Laherte's Extra Brut Rosé is a magical Champagne in every way. Orange peel, sweet red berry fruit, cranberry, mint and chalk are some of the many aromas and flavors that develop as this breathtaking Champagne shows off its pedigree. In a word: magical. **94 / 100**

-Wine Spectator : **90 / 100**

- Gault Millau : **15,5 / 20**

- Peter Liem : la première version était excellent, mais la seconde, est encore plus vive et incisive. Vraiment délicieux.

