

C H A M P A G N E

— DEPUIS 1889 —

Laberte Frères
À CHAVOT

Rosé de saignée Les Beaudiers

This Rosé de Saignée is produced with the Pinot Meunier which comes from plots situated in “Les Beaudiers”. We use traditional and cultural methods which include short pruning for a limited production; this is a manual and careful work with regular ploughing so as to obtain healthy grapes. Our know-how and the quality of our terroir make this wine unique.

Cultural practices : vines growing with the respect of nature.
Influenced by ecological methods.

Assemblage :

- 100% Pinot Meunier. Terroir de Chavot. Plots planted in 1953, 1958, and 1965. Clay and silty soils, not very deep, with a little of flints and little stones. Chalky subsoils.

Vinification :

- picked up when fully ripen with a precise selection
- Destemming and maceration for 12 to 14 hours
- Alcoholic fermentation with natural yeast in barrels.
- No malolactic fermentation
- Ageing for 6 months on fine lees

Dosage : disgorgment by hand. 0 to 4,5 Gr /l.

Tasting notes :

- Tyson Stelzer : An impressively expressive rosé of medium pomegranate-crimson hue, layered with flavours of watermelon, strawberries and rose petals. Vibrant red fruits carry long on the finish, amid a taut acid presence and a fine, creamy bead. **93 / 100**

- Antonio Galloni : The natural richness of the old vines confers unreal depth and voluptuousness. Readers should expect a powerful, broad Champagne. In this tasting, the Beaudiers is stunning. **95 / 100**

- Rvf : **15 / 20** / Peter Liem : ****(*)**

