Séduction
PAR CÉDRIC GUYOT
RÉCOLTANT-MANIPULANT

SINCERE

ROSE



The Vineyard

Terroir: La Celle SS Chantemerle, Fontaine Denis Nuisy, Barbonne Fayel.

Grape variety: Chardonnay/Pinot Noir

Average area : 0.35 Ha

Soil type: Limestone clay

Average age: 40 ans

Pruning type: Chablis et Cordon de Royat

La cuvée

Harvest : manual

Vinification : in regulated vats, 100% MLF produced during AF on lees

Blending : 13% rouge de Pinot Noir / 87% blanc (91% Pinot Noir / 9% Chardonnay)

Tirage : May 2023

Aging : 34 months on slats

Dosage : Brut 6.8 g/litre (//)

Total acidity : 3.8 g d'H2SO4/litre

Alcoholic degree : 13.1 %

Bottling : Traditional bottle (750 ml)

tasting

The eye: Delicate pink and fine bubbles

At nose : Raspberry, cherry

In mouth: Fresh and tangy/honey, candied fruit and brioche

Serving temperature: 8° - 10°

In accompaniment

Ideal with tuna tataki or on a raspberry dessert.

10 Rue des Tessards 51120 Fontaine Denis Nuisy - France - Tél : +33 (0)3 26 80 22 18 – E-mail : info@champagneguyot.com