



CHAMPAGNE
**MAURICE
GRUMIER**

COEUR DE ROSÉ - Brut

A Rosé champagne which is distinguished, sharp and rich in aromas. Its delicate dress and crunchy fruit testify its nobleness : The Pinot Noir from Venteuil and the Pinot Meunier from Festigny. A small proportion of Chardonnay brings a subtle freshness to it.

This champagne is perfect for a summer aperitif. A dessert with red fruit is suitable as well.



Specification sheet of this Champagne :

Grape variety : Pinot Meunier 28 % , Pinot noir 44% , Chardonnay 28 %

Vintage : Festigny, Venteuil

Blending : Base 2018 (60%), 30% of reserve wines 2017 and 2016 Red wine from an old vineyard of Pinot Noir aged for one year in oak barrels (10%)

Vinification : in tanks and barrels, malolactic fermentation, slight filtration and a 3-year ageing on slats

Bottling : April 2019

Disgorging : 3 to 6 months before marketing

Dosage : 7g/l

Gault et Millau 2015: 14,5/20

Eichelmann Champagne guide : 89/100

Guia Melendo del Champagne : 89/100

La Revue du Vin de France : 16,5/20

Robert Parker : 89/100

Wine Enthusiast : 87/100



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NOS VEINES



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NOS VINS

