

Grape varieties

100% Pinot Noir

Origin

France, Champagne, Côte des Bar, Landreville

Soil

clayey-limestone, crus Chervey and Neuville Sur Seine

Vinification

semi-carbonic maceration for 21 days, alcoholic fermentation
with indigenous yeasts in Burgundy barrels and foudres

Ageing

3 years in barrels and foudres, plus almost 9 years in bottle
with its fine lees

Characteristics

Rosé, Biodynamic, Sparkling, Fine and elegant

Properties

Alcohol: 12,25 %, SO2: <15, Residual sugar: 0,3 g/l



DUFOUR BISTROTAGE B.11 ROSÉ

CHARLES DUFOUR, Côte des Bar, Landreville

23216 75 CL