

Grape varieties

Chardonnay (45%), Pinot Noir (35%), Pinot Meunier (20%)

Origin

France, Champagne, Vallée de la Marne, Mareuil-sur-Aÿ

Soil

clayey-calcareous

Vinification

blend of Chardonnay, Pinot Noir and Pinot Meunier vinified in white and Pinot Noir vinified in red in stainless steel tanks, partial malolactic fermentation, vintages from 2014 to 2020, traditional method

Ageing

36 months in bottle on its fine lees

Characteristics

Rosé, Traditional, Sparkling, Fine and elegant

Properties

Alcohol: 12,1 %, Ph: 3,15, SO2: 71, Residual sugar: 5,3 g/l

Also appears in:

Price: Más de 50€



BILLECART-SALMON LE ROSÉ - ESTUCHADO

BILLECART - SALMON, Vallée de la Marne,
Mareuil-sur-Aÿ

02503 37,5 CL

02503 75 CL

02503 ESTUCHE

02503 MAGNUM

02503 MAGNUM ESTUCHE

*Le Rosé de Billecart-Salmon es un
champagne rosado de gran elegancia, con
burbuja muy fina y notas de frutos rojos y
con un gran frescura.*