



# GRAND ROSÉ

## 2019 DISGORGEMENT

*Dynamic, age-worthy cuvées delivering elegance, purity, freshness, fruit, precision and texture.*

### NO MALOLACTIC FERMENTATION

Exposes terroir and preserves sharp acidity, highlighting purity, freshness and fruit

### LONGER THAN AVERAGE AGING

3-5 years on the lees provides complexity, richness naturally and requires less dosage



### VINEYARD SOURCES

- Avize:** CH, vivacity, purity, length
- Bouzy:** PN, fruity, mid-palate
- Pierry:** CH, minerality, earthy, back-palate
- Ambonnay:** CH/PN, finesse, tension, aging
- Cuis:** CH, complexity, flinty, fruitiness
- Rilly:** PN, delicacy, restraint, North-facing

### TECHNICAL SPECIFICATIONS

#### COMPOSITION:

50% Chardonnay, 50% Pinot Noir (8% of PN is still red wine)  
80%-90% of blend from the 2014 vintage  
10%-20% of blend from 2013 vintage

#### LOT NUMBERS:

L469 I5I DIS, L020 I5I DIS

#### AGING:

Tirage (bottled) 2015  
Disgorged 2019

#### ALCOHOL:

12%

#### TOTAL ACID:

8.3 g/L

#### DOSAGE:

Brut (8 g/L)



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