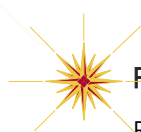


This blended rosé was created out of Dolorès Fuenté's love for rosé champagne and bursts with charisma and joyfulness.



bottle 750ml

ROSÉ DOLORÈS



PRODUCTION METHOD

Reasoned Viticulture
Covering Vallée de la Marne to Charly-sur-Marne



CÉPAGES

60% Chardonnay
20% Meunier
20% Pinot Noir
Rosé blend of which 20% of Pinot Meunier
and Pinot Noir red wine

DOSAGE 8g/l - 12,5% volume



VINIFICATION

Grapes immediately cold pressed
Stainless steel tanks and oak barrels



AGEING 5 years in our cellars



PERFECT PAIRING

This fresh and delicious champagne is best enjoyed for aperitifs and sweet dishes.



SERVICE TEMPERATURE 8°C - 10°C



AWARDS

2020 Berliner Wein Summer Trophy, Gold medal
2021 Gault & Millau 14/20
2021 Berliner Wein Winter Trophy, Gold medal