



Champagne André Roger, Grand Cru Rosé, Aÿ, Champagne, France

Producer Profile

This family owned domaine, run by Jean-Pol and Marie-Hélène, is located in the village of Aÿ in the Grand Vallée de la Marne.

Vines are planted on the famous fossil calcareous and sedimentary soils, with Aÿ being one of only 17 villages classified as Grand Cru and renowned for high quality Pinot Noir production.

Viticulture

The philosophy of minimum intervention is applied at all times allowing the soils to express their full potential. In the vineyards, great care is taken with the soils, and in several plots grass is grown between the rows, which helps lessen the use of chemical weed killers. The implementation of a softer approach to viticulture requiring fewer fertilizers and chemicals as well as green harvesting in some delicate plots give them better control of the yields.

Winemaking

The hand harvested grapes are brought to the winery in Aÿ where they are gently pressed before a cool fermentation. Aged on its lees in bottle, to add richness and complexity for 36 months.

Tasting Note

Intense pink in colour with delicate bubbles. Ripe black berries on the nose, this is a delicious and full bodied rosé Champagne.

Food Matching

Beef carpaccio and oily fish, shellfish.



Product code: 4432

Technical Details

Varieties:

Pinot Noir 100%



ABV: 12%

Closure: Technical cork

Colour: Rose

Style: Champagne

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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