

Les Aînées (Ex -Rosé Tom)

— Rosé brut



The riddling of each of our bottles is done manually. One by one. No exception.

We elaborate our own liquor for the dosage..

✦ Blend

55% Pinot Noir

30% Chardonnay

15% Meunier

*(12 à 15 %) red wine from our
oldest Meunier vines (80 years old)*

✦ Vinification

aging : **36 months**

100 % cuvée

Reserve wines: **25 %**

Malolactic fermentation

Dosage : **8g**

Homemade liqueur: **Reserve wines and cane sugar**

Tasting temperature between 7 and 10°C

Technical sheet



Coppery colouration, bronze reflections.



An authentic and powerful profile of spices and leather.

Wild notes that evolve towards, red fruit, grenadine, guava and melon.



Elegant maturity.

Fruity manifestation that becomes more intense as the wine is tasted.

Aromas of fruit stone and spices.

Finishes with a hint of orange blossom.

Aromatic of pits and spices.



A characterful champagne, assertive and well-rounded, as well as sweet and suave, perfect for a meal: olive tapenade; grisons meat; smoked duck breast; san Daniele ham, Italian charcuterie.