

# Duval-Leroy Brut Rosé Champagne, France

DL03



**Price:** RMB

## Winery:

Run by Carol Duval-Leroy since 1991, the House, is one of the last family-run companies in the Champagne region, has more than 200Ha of vineyards under management. Duval-Leroy, ranked among the top ten Champagne Houses, is internationally recognized for its consistency of style and quality

## Grape Varieties:

Pinot Noir and Chardonnay

## Vinification:

Traditional “Champenois” pressing. Only cuvees (first pressings) are retained. Traditional way of making rose is known as “saignée”. This method is used by few champagne houses. The maceration lasts 16 to 24 hours. This technique requires top-quality grapes. Alcoholic fermentation is done in stainless steel vats under temperature control between 16 and 20 degrees. Malo-lactic fermentation done

**Alcohol:** 12%

## Tasting Notes:

Its salmon colour, created from Chardonnay and Pinot Noir, holds one’s eye and brings hints of amber to the fore. Its bouquet releases a wealth of aromas: wild cherries, figs and even a hint of ginger and geraniums.

**Food Pairing:** A top-of-the-range pre-starter.

**Ideal service temperature:** 8°C

**Awarding:** 91points—Wine Spectator