



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

CHAMPAGNE LA MALAURIE

LA ROSIÈRE

Rosé



KNOW-HOW

Grape variety :	65 % pinot noir, 35 % chardonnay
Terroir :	Chalky ; on hillsides; South-West exposure
Main Crus:	Aÿ, chouilly, Romery
Viticulture :	Chablis & Cordon de Royal pruning, mechanical soils labour, reasoned practices
Harvest:	Manual in perforated full cases, direct sorting on the vine plant
Winemaking :	Alcoholic fermentation with selected in-house yeasts Partial malolactic fermentation
Blend :	After fermentation, topped up with 20% reserve wines of both grapes
Aging on lees :	> 3 year in the cellar
Disgorgement :	5 months before shipment
Dosage :	5-6 g/L – Extra Brut

TASTING NOTES

La Rosière is the house's unique rosé cuvée. It is made by macerating Pinot Noir with Chardonnay to give it freshness, finesse and elegance.

Its pale pink colour invites you to discover its enchanting aromas of red fruit with surprising notes of citrus. The clean, precise attack on the palate reveals a lovely freshness and delicious strawberry notes.

The colour, fruitiness and low dosage of 'La Rosière' make it an ideal champagne for celebrations, but it can also be enjoyed throughout a meal, especially with spring desserts.

POTENTIAL: Between 2 to 5 years in the cellar at 15°C.

FOOD PAIRINGS: This is an ideal wine to enjoy as an aperitif and for convivial occasions. For a meal, it goes perfectly with shellfish (lobster) and fish (red mullet). It will be divine with fresh desserts such as charlotte or red fruit tiramisu. Serve between 8 and 10°C.