



CHAMPAGNE BOCHET-LEMOINE

à Cormoyeux - France

Designation : Champagne

Cuvée : blend Rosé

Surface area : 8.50 ha

Grape varieties : Pinot Meunier (65%) / Pinot Noir (25%) / Chardonnay (10%) / 15% Vin Rouge Pinot Meunier (15%)

Alcohol level: 12 %

Soil : claim and limestone

Viticulture

reasoned viticulture

Green/wood shavings cover and tillage

Harvest

On-site maturity controls

The grapes are hand-picked only and sorted directly on the vine.

Vinification

Direct pressing of the whole harvest and juice classification. Each plot is processed separately. Alcoholic fermentation in thermoregulated stainless steel tanks; total malolactic fermentation

Use of selected yeasts. This wine is then preserved on the lees for a minimum of 5 months. Racking process performed when necessary. Crushing and destemming of grapes originating from a long-standing plot planted with Pinot Meunier. Maceration of the skins up until the end of the fermentation process. The wine will then be preserved in a fermenting facility for 17 months and will be used for the next *assemblage*, or blend.

Ageing/Dosage

Ageing on laths for a minimum period of 30 months; disgorgement performed 6 months before shipment (9 g/l)

Traditional cork.

Awards :

Gault & Millau 2017 : 14/20

Guide Gilbert & Gaillard 2017 : 84/100, Gold Medal



BRUT ROSÉ

(blend: 15% red wine)

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