

CHAMPAGNE



BLIARD-MORISSET

LE MESNIL SUR OGER



Champagne Brut Rosé Premier Cru

The blending of Chardonnay from Mesnil with Pinot Noir from Vertus provides an aroma of red fruits and a nice freshness on the palate.

On the eye: Slightly salmon coloured pink

On the nose: The finesse of citrus fruits

On the palate: Full with a finish of small red fruit

Food and Wine Pairing: A red fruit almond tart

Soil type: Limestone

Average age of vines: 41 ans

Vineyard: Integrated viticulture

Reserve wine: 55% + 13% côteaux champenois

Ageing: Minimum 3 years on lees

Disgorgement by ice: minimum 3 month before becoming available. Liqueur prepared in-house.

Bottling: bottle (75 cl)

Dosage

brut : 9gr/L

Grape Variety

84% Chardonnay
16 % Pinot Noir

Cru

Le Mesnil-sur-Oger
Vertus



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