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## ROSÉ D'HÉLÈNE ROSE

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### Guides, competitions, medals:

- Silver Medal at Concours Général Agricole de Paris 2017
- 16,5/20 Gault & Millau 2017
- Silver Medal by the Independent Winegrowers Federation 2016
- Gold Medal at Concours Général Agricole de Paris 2014
- Gold Medal by the Independent Winegrowers Federation 2013

**Vineyard terroir:** Montgenost, Verpillières-sur-Ource

**Grape varieties:** 85% Chardonnay, 15% Pinot Noir

**Type of soil:** chalk

**Average age:** 40 years

**Planting density:** 7575 vine plants per hectare

**Pruning / Grape-growing:** chablis-cordon

**Harvest:** by made

**Pressing:** pneumatic press of 6000 kg

**Vinification:** in vat

**Dosage:** 8 g/liter

**Ageing:** 2 years in the bottle

**Blending:** 3 years of harvest

**Alcohol degree:** 12%

**Bottling:** : bottle (750 ml)

### Tasting:

- **Colour:** candy pink
- **Nose:** red fruit, raspberry, anise
- **Mouth:** lively and fresh taste
- **Serving temperature:** 8° - 10°

### Goes best with:

At the beginning or at the end of a meal, it will match red fruit charlotte or panna cotta with raspberry coulis.

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