

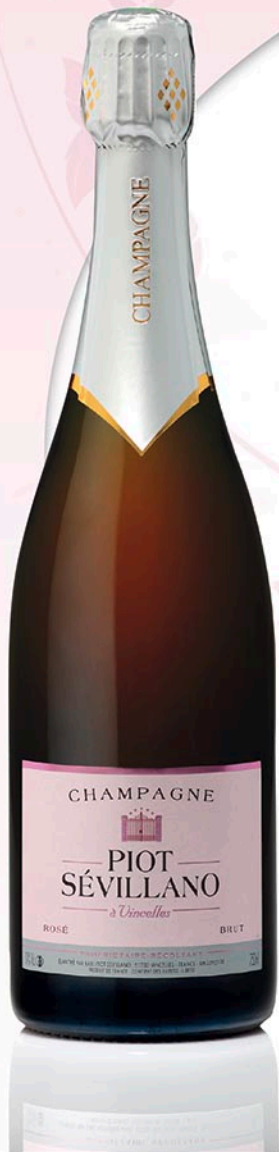


CHAMPAGNE
PIOT
SÉVILLANO

GROWER CHAMPAGNE

ROSÉ
BRUT

Delicious red berry flavours for festive occasions



A gentle expression of red berries with a pretty, intense pale pink colour, this champagne will brighten up any table and even surprise the uninitiated.

Blends :

- 60 % meunier
- 25 % pinot noir
- 15 % chardonnay

Working in the vineyards :

- Chablis pruning for the Chardonnay and Pinot Noir and Guyot pruning for the Meunier
- Yields controlled by extensive de-budding and trellising work in the spring
- Hand-harvesting with grapes sorted on the vine

Vinification :

- Our grapes are pressed on the property, using a 4000-kg membrane press (quality approved by the CIVC), which allows us to closely control the quality of our juices.
- Vinification in temperature-controlled tanks, cooling period, malolactic fermentation carried out.
- This blended rosé is made only with "cuvée" (first press-juice) and 15% red wine from our oldest vines (approximately 40 years old) and without added sugar (chaptalization).

Ageing :

18 months in our cellar. Ageing potential: 3-4 years.

Tasting :

"A delicious, subtle wine offering a fullness of taste, an explosion on the palate of acidulous, slightly spicy red berries. The rich finish and perfect balance suggest that this champagne may be served with the most complex dishes."

Frédéric Pagneux, adviser wine waiter

Food-champagne pairing :

- Clafoutis malinas with Menton lemons
- Cascade of redcurrants and rosé Champagne granita
- Marbled foie gras with Burlat cherries

Packaging :

Case of 6 bottles (75 cl)

Dosage :

9 g/liter



HVE certification in progress



ROSÉ

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION