



CHAMPAGNE  
**LOUIS TOLLET**  
À EPERNAY - FRANCE

GRANDE CUVÉE ROSÉ GRAND CRU BRUT

*Exclusive Grand Cru Champagne*

*Selected for your Pleasure*

*Charles Mitchell Wines*



### Winemaking

#### Blend\*

70% Chardonnay, 30% Pinot Noir, from the first presses of the Grand Cru terroirs of the Montagne de Reims « Louvois, Bouzy » and the Côte des Blancs « Avize, Cramant, Chouilly ». A blend of one single year's harvest.

#### Vinification

Manual picking and selection of the best grapes from Grand Cru classified terroirs, which achieves the desired balance. Slow and gradual pressing of whole bunches near the vineyard plots to extract the best juices, the "cuvée" juices; guaranteeing optimum quality. These terroirs are then assembled with care in order to obtain generous wines full of liveliness. The still red wine of Pinot Noir comes from an emblematic village: Bouzy, classified Grand Cru. Obtained by maceration and incorporated at 5 to 8% in the blend to obtain a delicately tinted rosé. The role of the dosage at 7g / L is to create an exceptional balance combining complexity and structure.

#### Ageing

Aged in the obscurity of our cellars, at a constant temperature of 12°C for 24 to 48 months.

### Tasting Note

#### Aspect

Delicate rose petal pink. Persistent mousse and a chain of fine bubbles.

#### Nose

A rich nose of intense red fruit, wild cherry, black cherry, wild strawberry, intermingled with acacia blossom and lightly buttery, toasty notes.

#### Palate

An elegant evolution that marries the structure and the smoothness of Pinot Noir with the freshness of Chardonnay. A pure, full-bodied style of excellent balance and persistence.

### Food/Wine Pairings

For epicureans this is the perfect gastronomic champagne to accompany the most refined cuisine.

**2010**

**Guide Hachette** : One star

Offers a fine nose of wild strawberry and reaches its fullness.

**2011**

**Guide Hachette** : Aromas of red fruits (cherry, redcurrant, cooked strawberry) on the nose. On the palate, significant vinosity.

**2012**

**Guide Hachette** : One star

On the nose, varied red fruits, on the palate, a beautiful maturity combined with a nice freshness.

**2015**

**Guide Hachette** : One star

A pretty color of imperial tangerine with tiled reflections. Fine and complex, the nose combines roasting (chocolate, mocha), candied orange zest, jammy fruit and butter. In the same vein, the rich, full-bodied and round palate ends with a note of bitter chocolate. A gastronomic rosé.