Champagne Rosé Cuvée Aphrodite, Henri Chauvet NV



Rosé | France | Champagne | 12% | Sparkling rosé |
100% Pinot Noir

In a nutshell:

Chauvet□s rosé Champagne is made in the same way as a still rosé, entirely from red grapes with the colour leached from the brief skin contact during the pressing of the grapes; the resulting colour is attractively deep, and the flavours match.

Viticulture:

The selection comes from several sites in a tiny 1-hectare plot of Pinot Noir near Rilly-la-Montagne. The vineyards are all HVE3 certified.
Classification: Conventional
Harvesting Method: Manual

Vinification:

Everything at Damien and Mathilde Chauvet's Champagne house is done by hand. This includes the meticulous riddling of the bottles. Damien ensures that malolactic fermentation occurs in all his wines. After fermentation, the wine rests for a year and a half on the lees.
TA 12.5 | RS 7 | SO2 60mg/l (Total)

Price:

75cl Bottle £36.95 Case (6 bottles) £221.70
CH480NV3

Tasting Notes:

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