



A N T H O L O G I E

Winter 2018 was mild and rainy, marked by episodes of frost and snow in February, yet without influencing the onset of vegetative growth. Spring was warm from April onwards due to significant water reserves, fostering vigorous plant growth. Late flowering in May promised a fine harvest. Summer remained very hot until August, leading to early harvests on August 27th, with grapes of exceptional quality for the production of red wines rich in polyphenols and indulgent rosés.

This champagne rosé shines with its perfect balance: fruity indulgence and a long, generous finish.

Base: Harvest 2018

Bottling: April 2019

Disgorgement: February 2023 / September 2023 (see back label)

Blend: 87% Pinot Noir, 13% Chardonnay (with 6% addition of Bouzy's Coteaux Champenois)

Terroir: Verzenay, Verzy Grand Cru

Soils: Clay-limestone (Verzenay), sandy-clay loam (Verzy)

Main Plots: Les Rochelles, Les Potences, Champs St Martin

Average age of the wine: 40 years

Dosage: 3.2 g/l, Extra-Brut

T A S T I N G

Colour: Beautiful salmon-pink hue

Nose: Mentholated notes with a hint of licorice overtones of small red fruits.

Palate: Rich and velvety. Cherry dominates with a precise, well-defined finish.

