

J.M.
LABRUYÈRE
CHAMPAGNE GRAND CRU

A N T H O L O G I E



This champagne rosé, with an intense colour, stands out with its perfect balance : fruit delicacy and a long-lasting and crispy mouth finish.

Base : Harvest 2017, 5% reserve wine (2016)

Bottling : 25th April 2018

Disgorgement : 27th April 2022

Assemblage : 90% pinot noir, 10% chardonnay (6% of coteaux champenois from Bouzy)

Terroir : Verzenay, Verzy Grand Cru

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

Main plots : Les Rochelles, Les Potences, Les Longues Raies, Les Champs Romés (Verzy), La Chenille, Blancs-Fossés

Average age of the vines : 35 years

Dosage : 1.6 g/l, Extra-brut

Production : 4,000 bottles

