

J.M.
LABRUYÈRE
CHAMPAGNE GRAND CRU



ANTHOLOGIE

Champagne Rosé, non-vintage

Assemblage: 70% Pinot Noir, 30% Chardonnay (blending with 10% of red wine from Bouzy)

Terroir: Verzenay, Grand Cru

Dosage: 4 g/l

Base: Vendanges 2014

Tirage / Bottling: 2015

Disgorgement: 2018 - 2019 (cf. back label)

Ageing on the lees for a period two times superior to appellation requirements.

TASTING

Notes of fresh red fruits and cherry-stone with elegant touch of exotic fruits. Crunchy and delicate and, at the same time, round and vinous on the palate with flavours of cherry and redcurrant. Long and generous on the finish.

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