



C H A M P A G N E
WARIS ^{et} FILLES

AVIZE · FRANCE

Pinot noir : 100%



A FEMININE CHAMPAGNE

Refinement and complexity



Rosé de saignée

VINIFICATION :

- Total destemming. Maceration during 36 hours before fermentation at cold temperatures (12°).
- Alcoholic fermentation in stainless steel tanks.
- Second fermentation in bottle in our chalk cellars.

ANALYSIS :

- Total acidity : 4,4g/l d'H₂SO₄
- SO₂ Total : 52 mg/l
- Alcool : 12.50°
- Sugar : 3,5 g/l
- Sorbic acid : 0

TASTING :

It is salmon pink colour.

The nose : Fresh scent of rose, raspberry and exotic fruits (mango, litchi).

The palate : Frsh palate, structured and elegant : blackberry, blueberry and mint nuances.

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ORIGINAL PAR CULTURE