



À LE MESNIL SUR OGER

*F.L. Vergnon*

CHAMPAGNE



## ROSÉMOTION EXTRA BRUT

*This cuvée all in finesse, both lively and crisp, will awaken in you new Emotions.*

**Color :** Light, petals of roses, orange with fine bubbles.

**Nose :** First sharp and mineral nose, notes of currants and pomelos. Then the depth with notes of strawberries, saffron and biscuits sign of aging in cellar.

**Mouth :** Fresh and tenderly accompanied by its effervescence. Tender with flavor, delicate texture and air without manifestation of red wine. Long and tangy finish, mineral and chalky mixture.



Grand Cru  
90% Chardonnay - 10% Pinot Noir



Chardonnay blend : Mesnil s/ Oger, Oger et Avize  
Pinot noir from Mailly Grand Cru



Blending : 20% of reserved wine aged 3 month in oak barrels and 80% of single year in steel tank + 10% of red wine from Mailly Grand Cru.



3 years in our cellars before disgorging



Dosage Extra-Brut : 3 g. / l.



Production : 2'000 bottles



Aging potential : until 5 ans



Drinking temperature : 9 to 10 °c

