

## *Jacques Bardelot Brut Rosé NV*



### THE FACTS

**Producer:** Les Roches Blanches  
**Winemaker:** Marjorie Navarre  
**Varietal(s):** Pinot Noir 65%, Pinot Meunier 26%, Chardonnay 9%  
**Country:** France  
**Region:** Champagne  
**Vintage:** NV  
**ABV:** 12%  
**Residual Sugar:** 10  
**Case Size:** 6x75cl  
**Closure:** Agglo plus tow part of Liege  
**Other Varietals Available?:** Yes

### BACKGROUND INFORMATION

S.A Les Roches Blanches was founded in 1994 by Nicolas Gueusquin, a young and dynamic entrepreneur. The négociant is based in Dizy, just outside Epernay. Today, the négociant operates in a newly built, modern winery with thermo-regulated stainless steel vats, underground chalk cellars and 40 gyro-palettes. Les Roches Blanches uses the traditional Champagne method and the wines are matured for two years in chalk cellars in Dizy.

### TASTING NOTE

Rosé is obtained by an addition of 10% red wine Pinot Noir within the blend. It brings colour, soft red summer fruits and freshness to the Brut.

### FOOD MATCH

Goes along well with red fruits based desserts.

### WINE STYLE

Brut Champagne

### OAK TREATMENT

Unoaked

### WINE SUITABILITY

**Vegetarian:** No  
**Vegan:** No  
**Allergens:** Sulphites