

ODYSSÉE 319

CHAMPAGNE

Grand Cru
Rosé

Introduction

The cuvée Rosé is the symbol of the premises of this odyssey. Olivier selected the elegant red wines from Ambonnay for their lightness and the intensity of fresh aromas.

With Pierre Déthune, he found a well suited vinification of the Pinot Noir from Ambonnay, that matches perfectly when blended with the chalky chardonnays from Avize.



Avize

Latitude : 48.9667
Longitude : 4.0167

Ambonnay

Latitude : 49.0667
Longitude : 4.1667



Aromatic

Freshness and lightness at the first nose.

Then, a sweet palette of raspberries, redcurrant and hazelnuts flavors appear as well as citrus notes.

The mouth is fresh and tends to a well-balanced and pure length.

Wine making

Blending

2018 – 2015

Terroirs

Avize – Ambonnay

Grapes

Chardonnay (90%)
Pinot Noir (10%)

Dosage

5,83g/L