

CHAMPAGNE ODYSSÉE

Rosé

This Rosé cuvée symbolizes the early steps of our Odyssey. Olivier and Ferdinand selected red wines from Verzenay for their delicacy and the intensity of their fruity flavors. At Ernest Rémy's estate, they found a style of Pinot Noir vinification perfectly suited to the blend he envisioned. The result: Odysée Rosé Grand Cru, an elegant and fresh Champagne, marked by joyful, fruit-forward notes.



Blend

2020
2021

Grapes

Chardonnay (90%)
Pinot Noir (10%)

Vinification

Stainless steel vats
Malolactic fermentation

Dossage

Brut
6,7 g/L



CHAMPAGNE ODYSSÉE

Main Lieux-dits

Mareuil-sur-Aÿ
Premier Cru

$N 49^{\circ} 2' 46''$
 $E 4^{\circ} 2' 19''$



Villers Marmery
Premier Cru

$N 49^{\circ} 8' 5''$
 $E 4^{\circ} 11' 46''$



Villeneuve Renneville
Premier Cru

$N 48^{\circ} 57' 29''$
 $E 4^{\circ} 00' 41''$



Ambonnay
Grand Cru

$N 49^{\circ} 4' 28''$
 $E 4^{\circ} 0' 21''$



Les Pisses Reines

La Ronce

La Clef Trayette

Migraine

