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ROLAND
CHAMPION
C H A M P A G N E

ROSE CARAT

Blend of the 3 « Champenois » grape varieties

90% white wine and 10% red wine

- FRUITY AND HARMONIOUS -

A Cuvée both fruity and fresh, highlighted by an intense minerality



Multi – vintage

Soil type: clay-limestone soil for Pinot Noir and Pinot Meunier, chalk soil for Chardonnay

Composition :

White wine : 60% de Pinot Meunier - 20% de Pinot Noir - 20% de Chardonnay

Red Wine : 100% Pinot Meunier from Verneuil

Dosage 6 g/l

Vinification :

- Vinification in stainless steel vats
- Malo lactic fermentation sought
- Filtration and cold passage before bottling
- Over 30 months in bottle
- Return to the cellar for at least 6 months after disgorging so that our wines regain their fullness
- Dosage obviously varies between years, the main objective being to find the perfect balance

Tasting: *The balance of the 3 grape varieties gives an intense, fresh and gourmet nose. We find a subtle marriage of red fruits and citrus. A fruity and voluptuous palate, a final on crunchy fruits. This Champagne can be served as an aperitif or at the table, and why not combined with an exotic cuisine or in a salty-sweet mixture.*