PORTO VINO

EPC | CHAMPAGNE EPICURIEN

EPC ROSÉ N.V

LUSH - VIBRANT - ELEGANT

EPC's Rosé is crafted from vineyards in the Côteaux du Sézannais, where chalk and marl soils contribute to its unique character.

The nose is a vibrant bouquet of fresh red berries - wild strawberries and raspberries - woven together with subtle floral notes and a touch of citrus zest. The palate is bright and lively punctuated by the crisp acidity of Chardonnay and the fruit-forward richness of the Pinot Noir. The minerality of the Côteaux du Sézannais soils adds a refreshing backbone to the wine, while the Pinot Noir imparts a soft, lingering red fruit finish.

BLENDING
55% Chardonnay
45% Pinot Noir

YEAR OF HARVEST
2021

DOSAGE
5 g/L

ALCOHOL (% VOL)
12.5%

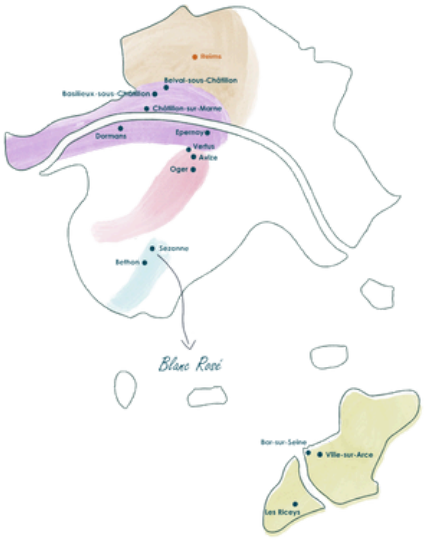
GRAPES' ORIGIN
Terroir Côteaux du Sézannais, a 3h30 bike ride from Epernay to the South

PRODUCER OF THE CUVÉE
EPC x Winegrowers' group in Bethon

VINIFICATION
Partial malolactic fermentation, stainless steel tanks

ÉLEVAGE IN BOTTLE
At least 26 months, including 24 months on lees

SOILS
Upper Cretaceous (chalk, marl)

TASTING NOTE
A fresh Rosé, tasty notes of red fruits like rasberries, a champagne for pleasure

Sugar	● ○ ○ ○
Freshness	● ● ● ○
Fruitiness	● ● ● ○