

## Jacques Bardelet 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:** 13%  
**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 gyropalettes. 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