PREMIER and GRAND CRU

ROSÉ D'EXCEPTION

CHARDONNAY
84%
PINOT NOIR
16%

« A *Feast* FOR THE EYES AND THE PALATE »

To give our rosé its familiar colour, we blend our Chardonnay from Villers-Marmery, Premier Cru and cask-matured Coteaux Champenois red wine before the champagne process begins.

The process (traditional method) and grape varieties may be the same, but this rosé champagne, with aromas of stewed red fruit and a lively, lengthy finish, is quite different from any of our other champagnes.

After cellar aging for three years, this exclusive elegant rosé will be your champagne of choice for aperitifs and desserts.

CHAMPAGNE
SADI MALOT
RÉCOLTANT-MANIPULANT
À VILLERS-MARMERY

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**Ouvert tous les jours sauf les dimanches et jours fériés*

CHAMPAGNE Sadi Malot

PREMIER and GRAND CRU

ROSÉ D'EXCEPTION

GRAPE VARIETIES : 84% Chardonnay and 16% Pinot Noir.

ASSEMBLAGE : Blending of 16% of red wine aged in oak barrel.

TERROIR : Villers-Marmery, Premier Cru and Verzy, Grand Cru.

HARVEST : 2017 for Chardonnay and 2016 for red wine.

VINIFICATION : 100% inox for Chardonnays I 100% oak barrel for red wine I including malolactic fermentation I maturing 36 months on the lees I no fining.

DOSAGE : BRUT I 8 grams of sugar.

WITH FOODS : a champagne of pleasure.

« MORE THAN JUST A *Pleasure* TO TASTE, IT'S A *Pleasure* TO BEHOLD »

TASTING NOTES

Appearance: the foam forms a rich and white lather when served, adorned with a zingy plume of long-lived bubbles. The robe is salmon pink in color.
Nose: intensely fruity with aromas of red fruits in brandy and a hint of 'less stewed' fruits.
Mouth: balanced, ample, and creamy. The aromas of stewed red fruits are still present and give way to a tonic and long finish on the palate.

SADI MALOT
CHAMPAGNE

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