

Colette Rosé



Estate located in Vincelles in the Marne where Jérôme BLIN, current winemaker, perpetuates the family tradition dating back to 1671.

The estate in 2024 consists of 2 ha 26 in organic farming and 49 ares of meuniers in conversion in total there is 45% meunier grape variety, typical of the Marne Valley, as well as 14% Pinot Noir and 31% Chardonnay and 10% Pinot Gris.

TECHNICAL SHEET

Assembly: 100% Meunier

Year: 2022

Terroir: vineyard located on the Vincelles terroir

Parcels: the champagne (for white wine) and the sablonnière (for red wine)

Soil: clay limono limestone, typical of the Marne Valley

Exposure: South and southwest

Average age of the vines: 45 years.

Methods of working the vines: according to organic cultivation methods.

Harvest: Manual harvest.

Vinification: blended rosé 22% old vine red wine from Meunier de Vincelles, no filtration, no fining, natural malolactic fermentation.

Bottling: April 2023

Aging on lees: 12 months.

Disgorgement date: April 2024

Dosage: undosed

Production: 1335 bottles and 86 magnums