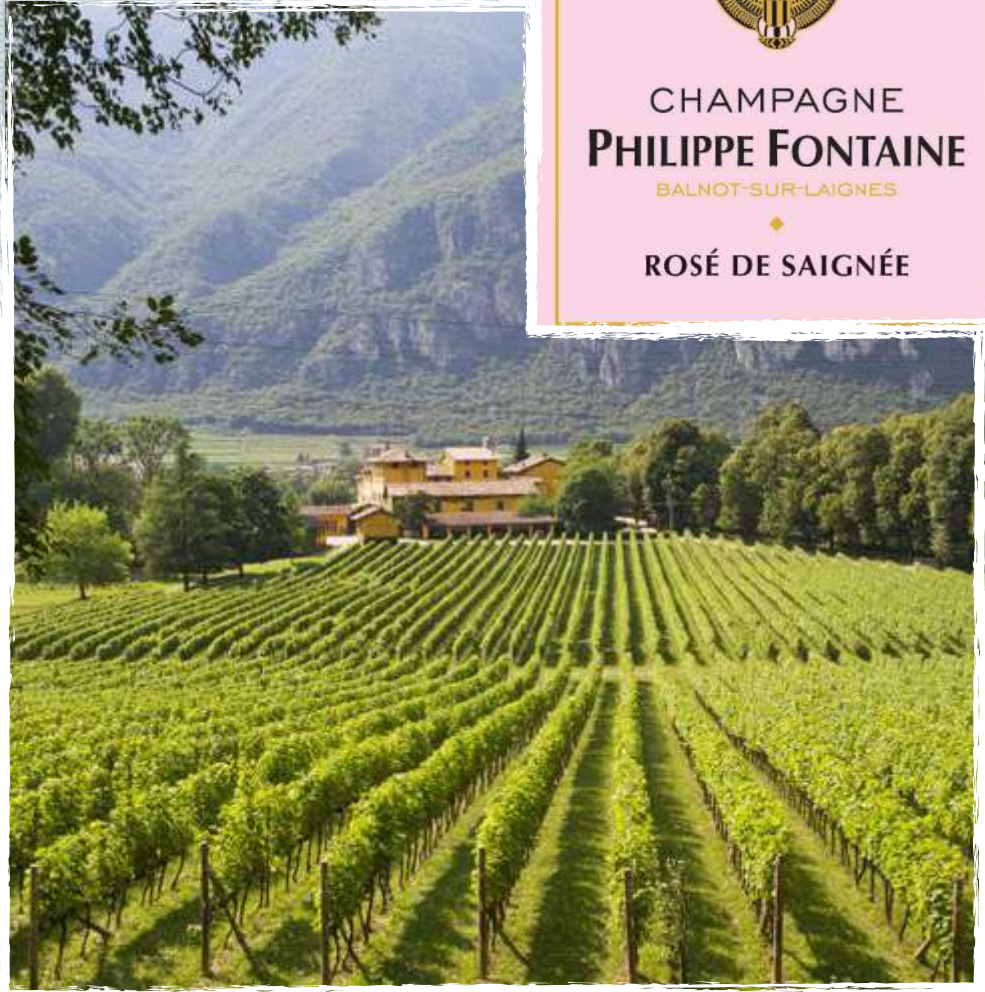




JP-Bourgeois



CHAMPAGNE
PHILIPPE FONTAINE
BALNOT-SUR-LAIGNES
ROSE DE SAIGNEE

PHILIPPE FONTAINE CHAMPAGNE

PHILIPPE FONTAINE CHAMPAGNE BRUT ROSÉ ROSÉ DE SAIGNÉE NV

Blend: 50% Pinot Noir, 50% Pinot Meunier

Terroir: Balnot sur Laignes and Les Riceys: 30 year old vines, chalky and marly soils from the superior Jurassic era

Elevation: 590 feet

Farming: Sustainable farming

Aging: 36 months sur latte

Bottled: At the estate, minimum 3 months before release

Tasting notes

Markedly different from the oceans of light and fruity rosé Champagne out there, Groux Champagne producer Philippe Fontaine harnesses the powers of the Aube's clay soils and the saignée method to deliver a powerful, deep auburn colored bubbly that's cause for rethinking the possibilities of pink fizz. Similar in structure to the Rosé des Riceys for which the region is famous, its dusky, earthy red and black fruit carries an undercurrent of savory and even meaty flavors that gird the full palate and give the drinker something to contemplate as well as enjoy. Tight perlage lightens things to an utterly balanced whole, accentuating stunning depth and complexity.

Dying to be paired with a juicy bone-in ribeye or roasted game, but graceful enough to elevate smoked salmon, ripe Époisses, and your Thanksgiving turkey.



<https://jp-bourgeois.com>

