



Esprit de Champagne

Import
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Wholesale
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Distribution

Champagne Potel-Prieux

Product: Brut Rosé

Village: Venteuil

Location: Marne Valley

Composition: 33% Chardonay
33% Pinot Noir, with 5% red wine
33% Pinot Meunier

Base Vintage: 2009

Number of Vintages: 2 + vin de réserve

Tirage: 2010

Disgorgement: June 1, 2013

Dosage: 6 grams per litre

Residual Sugar: 10 grams per litre

Alcohol Content: 12%

Vinification: Malolactic fermentation and Bâtonage
(minimum 5 times)

Structure: récoltant manipulant (RM)

Proprietors: Francois Potel

Accolades:



Terroir: Clay and chalk

Cultivation: 3 hectares

Yearly Production: 2,500 cases

Characteristics: A beautifully crafted, delicate rosé based on the classic Champagne proportions. Good minerality, wonderful soft fruits and a perfect finish.