

# R O S É E Autolyse

At the end of the fermentation and while the ageing on lees in bottle, the yeast gradually die, the phenomenon of "Autolyse" takes place : this is the realizing of some molecules which interacts with the wine and provides power and complexity.

**"Autolyse"**, from selected plots and matured several years on lees in the cellar, **celebrating the time and its imprint on the wine**.

## Terroir

Côte de Sézanne  
45 years-old vineyard,  
South-East facing,  
Clay and chalk soils.

## Blend

54% Chardonnay  
26% Pinot Noir  
20% Pinot Noir (red wine)  
Including 40% of reserve wines

## Vinification

2012 based, bottling in June 2013  
Alcoholic fermentation in stainless steel tank  
and oak barrels  
Malolactic fermentation

## Ageing

10 years

## Dosage

7g/l Brut



CHAMPAGNE  
LE BRUN DE NEUVILLE