

C H A M P A G N E



Philippe Costa

UN PEU DE FOLIE.

BRUT ROSÉ PRELUDE



Brut Rosé PRELUDE Philippe Costa comes from Vineyards in Burru, Montagne de Reims, known as “ the “wine Montain”.

Mont de Berru, composed by 375 hectares, is composed by the following grapes varietals: 87% Chardonnay, 6% Pinot Noir, 7% Pinot Meunier.

This area is especially devoted to fresh Chardonnays, which give champagne elegance and drinkability.

PRELUDE Rosé is composed by 90% Chardonnay and 10% Pinot Noir. Pinot Noir vineyards, are located in the hills of Reims.

This cuvée is obtained by assembly, during vinification, Chardonnay Grapes and the right amount of Pinot Noir to obtain the desired color. Then the fermentation at low temperature, to preserve Chardonnay's fresh and cherished notes, combined with the fruity hints of Pinot Noir.

Area of Origin : Berru (Reims)

Grape Varietals: 90% Chardonnay, 10% Pinot Noir

Vinification: Stainless Steel

Tirage: 3 years in the bottle on yeast

Dosage: 8 gr/l

Capacity available: 0,75 l

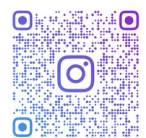
Pink colour, with salmon reflections, bright and brilliant, the perlage is refined and persistent.

Explosion of sensations on the nose. Fresh and fruity.

It's balanced fresh in the mouth, the perlage is lively but in the time elegant, never too invasive. It's perfect, clean and pleasing.

This rosé is very interesting for pleasure and structure.

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PHILIPPECOSTA.CHAMPAGNE