

CHAMPAGNE  
*Lopez Martin*

À HAUTVILLERS - PREMIER CRU  
— BERCEAU DU CHAMPAGNE —

**Terroir**

Hautvillers, 1er Cru, historic hillsides listed as UNESCO World Heritage

**Blend**

64% Pinot Noir (including 15% red wine) & 21% Chardonnay

**Dosage**

Brut (9g sugar/L)

**Ageing on lees**

3 years

**Bottle size**

Bottle 0,75L

**Culture method**

High Environmental Value

ROSÉ



**Robe**

Intense salmon colour with elegant and fine bubbles.

**On the palate**

Nice structure and complexity, with charming aromas of redfruits.

**Nose**

Intense notes of red & black fruits in particular raspberry and blackcurrant.

**Food & Champagne pairing**

Ideal Champagne for various occasions. Perfect for an aperitif, a meal (roasted meat, barbecue), or with a dessert of red fruits.

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Remarkable for its delicate notes of red fruits, our Rosé is a skillful blend of fruity and lively elements. Sublime in its color derived from our old Pinot Noir vines, this pleasure-filled champagne is the perfect companion from aperitif to dessert!

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