



DOMAINE CLAUDE GENET

Region: Champagne (Côte de Blancs) Village: Chouilly

Winemaker: Charles Genet

Property: 6 hectares (4.5 ha sold to negociants)

The first village to the South-East of Epernay, Chouilly marks the beginning of the *Côte des blancs*. The vignobles include the distinctions of Grand Cru and Premier Cru. Chouilly producers are not limited to producing *Blanc de Blancs* Champagne since there are both Pinot Noir and Pinot Meunier grown in certain areas. Many producers, including Claude Genet, produce Rosé champagnes. These are right at the top of the quality pyramid when compared with any others throughout Champagne. Four of the 'Grandes Marques' own vines in Chouilly. They include: Lanson, Moët & Chandon, Mercier and Roederer.

Charles Genet, Claude's youngest son, is at the helm today. They farm 6 hectares in total, but only use 1.5 ha of fruit for domaine production. The rest is sold off to some of the big champagne houses in the area.

CHAMPAGNE ROSÉ

BRUT GRAND CRU

95% Chardonnay, 5% Pinot Noir

Soil: Belemnite chalk

The grapes are pneumatically pressed at low pressure and the juice is transferred to stainless steel vats for fermentation. After fermentation the wine is left to age in different steel tanks for anywhere between 6 to 8 months before being bottled and capped. Everything is done by the 'Méthode Champenoise' from there on.

The 5% of Pinot Noir comes from the Grand Cru village Bouzy, known for some of the finest Pinot Noir you can find in Champagne. This is incorporated as still red wine, giving the result its signature color.

The non-vintage rosé is typically mainly the base vintage with smaller amounts of 2-3 vintages of reserve wine. The current release however is not multi-vintage, but actually 100% from the 2016 vintage.

The wine is aged for a minimum of 36 months before disgorgement.

Dosage: 11 g/l

