

Blending	70% Pinot Noir – 30% Chardonnay
Wine area	Buxeuil – Montgueux (Côte des Bar)
Harvest	2006 - 2007
Elaboration	Vinification in tank and in barrels Ageing of 3 years in our cellar
Conditioning	Bottle 0,75 L and 1,5 L



Rose Désir seduces you to the first glance by its very fine bubbles. The nose of this charming rosé champagne opens immediately on some blackcurrant notes associated to a pretty persistent minerality. Its very fresh mouth and its length give to this champagne a refreshing and delicate side.

« Fresh mouth, light, red fruit notes (currant), a little bit mineral. Beautiful finish. Remarkable! A very pleasant wine »
Gérard Basset, meilleur sommelier du monde 2010

« Fleshy attack, with crunchy fruits notes. The flavours are emphasized by a pleasant freshness. This wine is neat. » **Guide Gilbert et Gaillard 2011**



- One of Andréas Larsson's favourite 2009
- Selection of the "Guide Hachette des Vins" 2009 »

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