

LES CLASSIQUES

# L'INTEMPORELLE ROSÉ



CHAMPAGNE

**MAILLY**  
GRAND CRU

Refined notes of red fruits impart subtle tones that highlight – you could almost say “illuminate” – the delicacy of L'Intemporelle. There is a lovely precision here, with spice and refined toasty character to the fore. The palate displays great elegance and harmony, with citrus adding verve to the wine's plush texture and the hallmark minerality of L'Intemporelle showing through.

« This rare and distinctive cuvee was first released in 2004 – then as now characterised by a lovely balance that has never lost its appeal »

## COMPOSITION

Pinot Noir 60% - Chardonnay 40%.

## WINEMAKING PROCESS

Manual picking, whole-cluster pressing, alcoholic fermentation at 15° and malolactic in temperature-controlled stainless-steel tanks. Ageing on laths in traditional chalk cellars.

## BLENDING

This wine's subtle pink hue and nuanced fruit is obtained by enriching the white L'Intemporelle blending with a tiny quantity of old-vines Pinot Noir (made from a selection of our own plantings aged 40-years or more).

## DOSAGE

8 g of sugar per litre.

## FORMAT

Bottle 75 cl.

Exclusive presentation gift box.

A limited edition Champagne in special white numbered bottles.



## PAIRING WITH FOOD

This delicate pink cuvee will shine at aperitif parties, highlighting the subtlest of gourmet delights. An exquisite partner for langoustine with raspberries, red mullet with truffles, scallop carpaccio or crayfish tails au gratin. Also an ideal companion for a dessert of fresh summer or winter fruit soup.