


A treasure synonymous with family, transmission and know-how.



 between 8° et 10°C

CUVÉE VICTOIRE BRUT ROSÉ



Winemaking

Terroir : Chardonnay from Côte des Blancs. Pinot Noir and Pinot Meunier from Montagne de Reims.

Blend :

40% Pinot Noir

50% Chardonnay

10% Meunier

15% of red wine from AOC Champagne.

Dosage : 10 g/l



Tasting Notes

Color : The sublim colour is a deep pink.

Nose : The nose is delicate with elegant notes of red fruits.

Palate : The palate is subtly fruity (strawberries) with a nice balance and a generosity which is revealed instantly.



Recommendations

Storage : Enjoy preferably within 5 years.

Pairing : Perfect from aperitif to dessert, to make each moment unique.



In 1989, Jean-François and Christophe Rapeneau decided to pass on their know-how with an exceptional cuvée: La Cuvée Victoire. Produced from the family vineyard, it is made from a meticulous selection of terroirs, the majority of which are classified as Premier Cru. The bottle is a tribute to the unique, original 18th-century flacon.