

# Les Massales

EXTRA BRUT ROSÉ

## GRAPE VARIETIES AND TERROIRS

- Blend of 40 % chardonnay, 30 % pinot meunier and 30 % pinot noir.
- Terroir composed of 50 % chalk and 50 % flint.
- Vineyards situated in the villages of Moussy, Pierry and Chavot-Courcourt.

## VINIFICATION

- Manual harvest and selection of the grapes,
- Direct pressing and selection of the first juices,
- Cold settling for 12 to 24 h without enzymes, then the juice is put into barrels,
- Fermentation in barrels, demi-muids and foudres.

## AGING

- 8 months oak aging,
- Minimum 40 months in bottles,
- Minimum 3 months after disgorgement,
- Partial malolactic fermentation,
- No fining and light filtration,
- Disgorgement with dosage liqueur vinified in barrels.

## TASTING AND PAIRINGS

The seductive colour of this rosé reminds of peach skin and rose petal, while the cheerful effervescence is enlivened by small and swift bubbles, creating an overall impression of youth and vibrancy.

The first nose opens on very delicate fruity and milky notes. After a few seconds, the cuvée reveals strawberry, cream and a powerful minty freshness, which eventually give way to blackcurrant and blueberry. The nose is fruity and spring-like.

Starting with a supple attack, the wine then leaves an impression of silkiness, freshness and delicacy on the palate. The effervescence is creamy, with a perfectly blended dosage. The beautifully airy texture of this seamless wine is akin to tulle and lacework. It is almost like the champagne is enclosed in a bubble. Retro-olfaction highlights small tangy red fruits, with a hint of lychee, maybe.

The finish is quite long, round and fruity, and lasts for around 6 to 7 seconds. Strawberry and exotic fruit notes create a sweet invitation to indulge in another sip of this champagne.

Serve in a tall flute which will enhance the delicacy and the ethereal character of this cuvée. Perfect as an aperitif or served along with carrot soup with orange, fine cooked ham, roasted scallops, scampi, beef or fish carpaccio, fresh goat cheese or strawberries with rose jelly.

Tasting notes by Franck WOLFERT

CHAMPAGNE  
**TELLIER**

14 avenue du Mont Félix - MOUSSY 51530 (France)  
contact@champagne-tellier.com - www.champagne-tellier.com