



VINITY  
WINE COMPANY

## Champagne Alain Couvreur

### Champagne Alain Couvreur Rosé Brut

**Appellation:** Champagne

**Type:** Brut, rosé, sparkling.

**Blend:** 20% Pinot Noir, 80% Pinot Meunier

**Viticulture Raisonnée**

The *saignée* method produces a full and savory rosé Champagne. The extended skin contact brings in a lot of notes typically lost in a Champagne press. Although there is an abundance of fruit, the wine expresses a beautifully dry, crisp minerality.

#### Tasting Notes

**Color:** Pink cherry.

**Bouquet:** Very fragrant dried red fruit roses and violets.

**Palate:** Intense and savory red fruit, very dry, good acidity with a fresh, crisp mouthfeel.

**Perlage:** Fine and persistent.

**Serving Temperature:** 8-10°C (47-50°F).

**Pairing:** A dinner champagne. A great pairing with any savory dish. It is a bit of a surprise unless you are familiar with the Saignée method. This goes wonderfully well with poultry, pork, veal, stews and cold meat dishes.

**Alcohol:** 12.0%

#### Vineyard Notes

**Production area:** Proilly, Massif de Saint-Thierry and Vallée de la Vesle.

**Soil:** Silty limestone.

#### Winemaking Notes

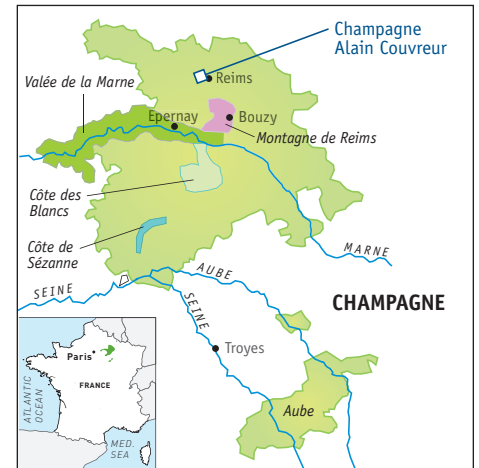
**Harvest:** Manual.

**Vinification:** Saignée method.

**Fermentation:** 100% stainless steel; assembly of 90% latest vintage wines and 10% reserve wines.

**Aging:** About 36 months on the lees.

**Residual sugar:** 8 g/l



*Champagne Alain Couvreur* was started in 1961 by its namesake, following in the footsteps of his grandfather. Alain's family had farmed and made barrels on the Massif de Saint-Thierry and in the Vesle valley for five generations. Today, David and Rémi lead the company as seventh generation Champagne farmers. The estate is in the town of Proilly, along the Marne. The vineyards, are located on steep hillsides that are particularly difficult to work. In return, they offer by their leaf area, orientation and soil, ideal conditions for the vine. The soil and the subsoil of the Alain Couvreur Champagne estate are composed in varying proportions of clay-limestone, limestone and chalk. The estate practices **viticulture raisonnée**.

Champagne Alain Couvreur also makes two special cuvée, the eponymous **Champagne David Couvreur Blanc de Blancs Millésime** and **Champagne Rémi Couvreur Brut**.