

**LOCATION:**

France > Champagne >
Vallée de la Marne >
Vallée du Belvall

VARIETY:

Pinot Meunier 100%
(99% direct press, 1% red wine)

WINEMAKER:

Eric TAILLET

**SCIENCE**

ABV: 12.45%

DOSAGE: 1.5 g/L

TOTAL SO₂: 63 ppm

TOTAL ACIDITY: 4.7g/L

Luminosi'T Brut Rosé

EXPERIENCE

NAME: Luminosi'T continues with the theme of the flagship wine Exclusivi'T, with TAILLET's signature of "T". This cuvee is inspired by a sunny day and enlightens every situation with a joy that comes from a balanced and refreshing Champagne rosé from 100% Pinot Meunier.

CHARACTER: An aromatic and vibrant first impression of red fruits like raspberries, violet flowers, and a balanced acidity with great freshness. The palate is clear and precise, with chalky minerality fit for the finest cuisine, and for casual celebrations with friends. The finish is firm and concentrated like a tart, hard candy.

ENJOY WITH: A versatile wine, this rosé can hold up to delicate meats like pork or fillet. Great with cream dishes or salty foods like caviar and potato chips. A perfect wine for your charcuterie and cheese pairings. It will add joy to any occasion!

BEST RESULTS: Serve at 45-48° F. We recommend not using flutes to maximize the aromatics, use a white wine or tulip glass.

EXPRESSION

FERMENTATION & EXTRACTION: Vertical, traditional wooden press, fermentation for 7 days with indigenous yeasts, temperature maintained at 65°F. Malolactic partially done, depending on vintage. The still red wine is fermented in a 4,000L wooden cone on the skins for 12 days.

ELEVAGE: The wine is aged on total and static lees (no batonnage) 24 months. The red, in 500L barrels before the secondary fermentation, the direct press wine aged in a combination of 80% fermented in steel tanks, and 20% in oak barrels before bottling. For the secondary fermentation, tirage with crown cap, aging on lees for 24 months, Dosage 1.5g/L with a liqueur made by TAILLET from the 2004 harvest. 20-30% from a perpetual cuvee started in 2011.

FINING & FILTERING: Settled natural by gravity. No fining, no filtration, no chilling. No animal products. Vegan.

SULFUR: Sulfur is only added twice at very low quantities, during pressing and at disgorgement.

SOURCE

FARMING: Certified sustainable (HVE and VDC), in conversion to organic. Implementing Vitiforestry, agroforestry applied to viticulture, developing a complex root environment by planting trees with the cultivation of vineyards. Sexual confusion, a cover crop of grass and grains for green manure, only natural fertilizers, no chemicals.

LAND: 12 small parcels over 6 villages around Baslieux, including Eric's village of Baslieux-sous-Châtillon. The soils are rich in clay and limestone. The still red wine comes from 1.5 hectares in "La Garde" parcel, planted in 1960 at 800-850 feet in elevation.

VINE: The average vine age is 45 years old. Pruning system is Cordon de Royat.

HARVEST AND PRODUCTION: Hand-harvested, with precise sorting on the vine. Around 300 cases produced each year.

