

Champagne Jean Diot

Crayons de Vigne Rosé

Beautiful salmon color with intense coppery reflections accompanied by abundant bubbles. Wine with aromas of cherry, raspberry and blackcurrant, its floral and toasted notes bring an elegant and gourmet aromatic sophistication. Fresh, fruity and fleshy on the palette with the delicacy and crispness of ripe red fruits.

Pinot Meunier 55%

Chardonnay 30%

Pinot Noir 15%

Vegan

Appelation	Champagne AOC
Vineyard	Composed of vineyards stretching over the South Slopes of Epernay and the Right Bank of Vallée de la Marne, spread out between its native village, Vinay, and the neighboring one: Moussy. The soils are mostly chalk, but with additional composition of clay, sand and flint. Vines are 35 years old on average.
Vinification	Jean-Philippe is very careful about separate vinification of each cru prior to the assemblage. The Brut Rosé champagne ages in the cellar for a minimum of 24 months after bottling. Disgorging occurs as late as possible to keep the freshness. The liqueur d'expedition is aged in oak for 3 to 5 months. As little dosage as possible (8.5g/l) and sulfite additions far below the usual champagne standards. Between 15% and 25% of reserve wines are used to perpetuate the quality and style of the Brut Rosé from one year to the next.
Pairing	Wonderful with grilled langoustines or strawberry charlotte, duck breast, and salmon steaks. Perfect with dishes with sweet and sour mixes and desserts made from red fruits.

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In the beginning of the 1960's, Jean DIOT created the champagne who would hold his name. During the following years, he cultivated the family estate with the goal to preserve the family values and their traditions. The estate was then inherited by his children in 1998. Maison Jean Diot, based in Vinay from day one, carries on the will of its founder by producing several vins de Champagne thanks to the meticulous farming of the vineyards located on the south hills of Epernay and in the Marne's valley.