



CHAMPAGNE
GROSS
HISTOIRE DE FAMILLE DEPUIS 1954

Cuvée Rosé Brut

Let yourself be seduced by the delicacy and freshness of this deliciously fruity cuvée.

○ LE VIN

- 44% Meunier, 34% Pinot Noir, 22% Chardonnay
- Harvest 2021 of which 48% reserve wine and 15% red wine
- Alcoholic and malolactic fermentation in stainless steel vats

○ LES BULLES

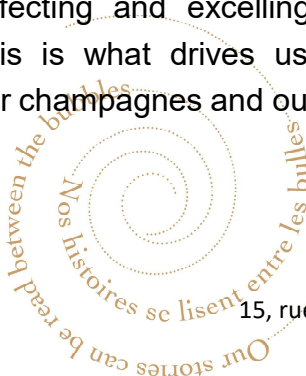
- Bottling: April 2022
- Disgorging: 11 July 2024
- 10 g/l expedition liqueur
- Production available in bottles (75cl)

○ NOTRE EXPLOITATION

Passionate and committed winemakers, our family business has been certified organic since August 2024. Our 1er Cru terroir is located in Jouy-les-Reims, where Pinot Meunier dominates, and in Ecueil, where Pinot Noir is king.

The work in our vines and the quality of our grapes are at the heart of our concerns, because they are the key to producing a champagne that lives up to our expectations and to our Terroir.

Learning, perfecting and excelling in a blend of tradition and innovation: this is what drives us every day, so that you can experience our champagnes and our passion!



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